149 FANTASTIC & FESTIVE RECIPES AND TIPS

REAL FOOD FROM REAL HOME COOKS

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taste of home

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Your Best Ever Thanksgiving

- No-fuss appetizers
- Savory autumn sides
- Luscious pies

Have Some Scary Fun
MONSTER CUPCAKES

Bakers, Start Your Ovens!
12 WINNING HOLIDAY COOKIES

Wow! Champagne Basted Turkey
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Give Thanks

WE SIT DOWN WITH THE GALLO WOMEN TO DISH ON THEIR *favorite dishes*, AND HOW THEY KEEP THEIR SANITY IN THE BUSIEST OF *seasons*

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Stephanie Gallo (center, left)
3rd Generation
Family Member

Ofelia Gallo (center, right)
2nd Generation
Family Member

Q: Any plans for the upcoming season?

Stephanie: Oh my, yes. (laughs) And no matter how prepared you are, new things will pop up without fail.

Ofelia: Change is always around the corner this time of year. But one thing's for sure, a family this size keeps a full calendar.

Q: I'm sure. But you seem to keep your head on straight.

Stephanie: (Looks at Ofelia) For the most part. We have our moments... (They both laugh)

Ofelia: Thank goodness for the little reprieves in life. It's amazing how a quiet Sunday with the grandkids or an impromptu lunch out with Steph can just completely re-energize me. This Fall is going to be our busiest ever, so it becomes that much more important for us to appreciate all those little moments.

Q: Still, with such a big family living near one another, visits to your house must be quite the culinary undertaking. How do you feed such a big crowd?

Ofelia: I've discovered over the years that you certainly don't have to sacrifice quality for quantity. A good soup is a great way to feed a full house without losing any flavor. And it's so easy to prepare I don't get trapped in the kitchen. My Butternut Squash Soup is a good example. Just make sure the squash is fresh, preferably from a local market. Fresh ingredients for a fresh taste.

Stephanie: And of course pairing it with the right wine complements the experience. I'd go with our Chardonnay. The crisp citrus and ripe fruit flavors compliments the soup nicely.

butternut squash soup with Amoretti and Soft Cream

- *Butternut Squash,* medium, 1 each
- *Yellow Onion,* 2 each
- *Olive Oil,* 4 Tbs
- *Gallo® White Wine,* 1 cup
- *Chicken Stock,* 3 cups
- *Butter,* 2 Tbs
- *Salt & Pepper,* to taste
- *Whipping Cream,* 4 Tbs
- *Amoretti Cookies,* 2 each

Directions

Peel, seed, and dice the squash and into 1-inch cubes. Toss the squash with 2 Tbs of the olive oil and place on a roasting pan and roast in a 400 degree oven for about 20 minutes or until tender; carefully add the Gallo® White Wine to the roasting pan and let cool. Slice the onion and sauté with the remaining olive oil in a pot large enough to hold all of the ingredients. Add the squash and wine mixture along with the chicken stock to the sautéed onions and bring to a boil. Remove from the heat, and purée in a food processor in batches with the butter; season with salt and pepper to taste. When ready to serve, reheat the soup, then half-whip the cream in a small bowl and drizzle over the soup. Crumble the amoretti cookie, sprinkle over the top of the soup and serve immediately.

Yield: 4–6 servings

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Cranberry Festive Sparkler

INGREDIENTS

8 ounces Ocean Spray® Cranberry Juice Drink, any flavor, chilled
2 ounces sparkling water
Lime wedge, garnish

DIRECTIONS

Fill a tall glass with ice. Add cranberry juice drink. Top with sparkling water. Garnish with a lime wedge.

Makes 1 serving.

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taste of home

"REAL FOOD FROM REAL HOME COOKS"

OCTOBER/NOVEMBER 2010

CONTEST

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"Thanksgiving dinners take 18 hours to prepare. They are consumed in 12 minutes. Half-times take 12 minutes. This is not coincidence."
—ERMA BOMBECK, *American humorist*

ON OUR COVER...
Our Thanksgiving feast begins on page 80.

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Stephanie Marchese
Food stylist:
Diane Armstrong

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ENTER THE TEACHERS RECIPE CONTEST $70,000 in cash prizes!

Calling all teachers, school staff and volunteers! *Taste of Home* and Books are Fun have launched this contest just for you. It's easy! Simply tell us what school you work for and which recipes get the most attention from your coworkers...and you AND your school could win a huge cash prize! Enter one of these six categories: Appetizers & Snacks; Soups, Salads & Sides; Entrees; Desserts; Bake Sale; or Healthy Recipes.

Deadline is November 30, 2010. Get complete contest details and submit your recipes online at **tasteofhome.com/teacherscontest.**

cranberry cravings

Nothing says harvest time like cranberries. With the cranberry recipes in this issue, you can add fall flair to any meal

CRANBERRY PECAN STUFFING, P. 85
CRANBERRY-APPLE CHUTNEY, P. 85 (right)
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A BOWLFUL OF FUN FACTS

- Twenty percent of the U.S.'s annual cranberry crop is eaten the week of Thanksgiving.
- Almost two-thirds of the U.S.'s cranberry crop comes from one state: Wisconsin. Massachusetts is number two, producing almost a third of the national crop.
- Talk about hardy! Some cranberry vines (or roots) in the bogs of Massachusetts are more than 150 years old.
- The name cranberry comes from "crane berry." Early New England settlers thought the flower and stem of the bush looked like the throaty bird.
- Cranberries don't grow in water. They grow in sandy bogs or marshes, which are often flooded to make the ripe berries float. This makes for an easier harvest than handpicking.

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WARM CRANBERRY WASSAIL

EFFORTLESS SPINACH SALAD

CRANBERRY PUMPKIN CHEESECAKE

MOLDED CRANBERRY FRUIT SALAD

advertisement

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Effortless Spinach Salad

INGREDIENTS

8 ounces fresh spinach
½ cup feta or goat cheese, crumbled
¼ small red onion, thinly sliced
½ cup **Craisins® Original Dried Cranberries**
2 tablespoons toasted sliced almonds, optional

DRESSING:
½ cup bottled balsamic vinaigrette salad dressing
2 tablespoons orange juice
1 teaspoon orange zest, optional

DIRECTIONS

Wash and clean spinach. Tear into bite size pieces and place in a serving bowl. Add half of the feta or goat cheese and onion; toss to combine.

Combine dressing ingredients in a small mixing bowl. Pour over salad and toss to coat. Sprinkle with remaining cheese. Top with dried cranberries and almonds. Serve immediately.

Makes 4 servings

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Warm Cranberry Wassail

INGREDIENTS

1 64-ounce bottle **Ocean Spray® Cranberry Juice Cocktail**
2 ½ cups apple juice
¼ cup sugar, optional
3 3-inch cinnamon sticks
1 teaspoon whole allspice
½ teaspoon ground nutmeg
Orange slices, garnish
Whole cloves, garnish

DIRECTIONS

Combine all ingredients, except garnishes, in a large saucepan. Heat to boiling, reduce heat and simmer 10 minutes. Strain punch to remove spices. Place in a heat proof punch bowl. Garnish with orange slices studded with cloves.

Makes 14 6-ounce servings

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Molded Cranberry Fruit Salad

INGREDIENTS

1 8-ounce can crushed pineapple, drained, reserving juice
½ cup **Ocean Spray® Cranberry Juice Cocktail**
2 tablespoons lemon juice
1 3-ounce package raspberry-flavored gelatin
1 14-ounce can **Ocean Spray® Whole Berry Cranberry Sauce**
½ cup chopped celery

DIRECTIONS

Combine reserved pineapple juice, cranberry juice cocktail and lemon juice in a medium saucepan. Bring to a boil. Remove from heat. Add gelatin, stirring until it is completely dissolved. Break up cranberry sauce with a fork. Stir into gelatin mixture.

Refrigerate until mixture begins to set. Stir in pineapple and celery. Pour into a 4-cup mold. Chill until firm.

Makes 8 servings

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Cranberry Pumpkin Cheesecake

INGREDIENTS

2 cups gingersnap cookie crumbs
4 tablespoons butter or margarine, melted
3 8-ounce packages cream cheese, softened
⅓ cup brown sugar
⅓ cup powdered sugar
2 tablespoons flour
1 tablespoon pumpkin pie spice
2 eggs
1 14.5-ounce can pumpkin
1 14-ounce can **Ocean Spray® Whole Berry Cranberry Sauce**

DIRECTIONS

Combine gingersnap crumbs and butter or margarine in a medium mixing bowl. Place mixture in a 10-inch springform pan. Press crumbs evenly over bottom and 2-inches up the sides of pan; set aside.

Preheat oven to 350°F. Using an electric mixer, beat cream cheese, sugars, flour and pumpkin pie spice in a large mixing bowl until smooth. Add eggs and pumpkin; mix well. Pour into crust. Place pan on a cookie sheet and bake for 1 hour. Turn off oven and let cheesecake remain in oven 1 hour longer. Remove from oven; cool completely on a wire rack. Cover and refrigerate at least 6 hours.

Carefully remove sides of pan from cheesecake. Top with cranberry sauce.

Makes 12 servings

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taste of home COOKBOOK $25,000 RECIPE CONTEST

YOU COULD WIN $25,000!

Is your best recipe worth $25,000? If you're the one friends and family turn to for must-have recipes, the answer could be YES!

Now's the time to enter your most popular dish in *The Taste of Home Cookbook* Recipe Contest, and let our judging panel give it a try.

Send us those tried-and-true staples your gang can't get enough of…everything from formal appetizers and casual snacks to bake-sale cookies and special desserts. With cash prizes awarded in each of seven categories, you could walk away a huge winner.

EIGHT WAYS TO WIN

Each of the seven category finalists will receive $500 and a collection of *Taste of Home* cookbooks. The recipe chosen the best of the seven finalists wins the Grand Prize of $25,000!

The categories are:

- Appetizers & Snacks
- Casseroles & Slow Cooker
- Entrees
- Salads, Soups & Sides
- 5-Ingredient
- Cookies & Bars
- Desserts

Winning recipes will be featured in the fall 2011 edition of *The Taste of Home Cookbook*!

Enter now at **tasteofhome.com/cookbookcontest**
Deadline: November 30, 2010

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For complete details and contest rules, visit **tasteofhome.com/cookbookcontest**. Entries must be received by 11:59 p.m. CT on Nov. 30, 2010. No purchase necessary to enter or win. Contest is open to legal residents of the U.S. or Canada (excluding Quebec province) 18 or older.

MY 'MUST-TRY' LIST

As we create each issue of *Taste of Home*, we print out each page and put the entire issue up on the wall so we can see how it's coming together. Looking at The Wall for this issue, I had two thoughts: *Holy cow, this is a big issue!* and *Wow, there are some GREAT recipes in here!* Here are the ones I'm planning to try right away in my own kitchen:

- **Maui-Inspired Turkey Roll** featured in "Tips from a Pro" (p. 54). While I will certainly be making the traditional whole bird for Thanksgiving, my family loves turkey anytime, and this sounds like a really neat way to serve it. I'm thinking Christmas day.

- **Spicy Garlic Shrimp** from "Quick Fix" (p. 47). While it's billed as an appetizer, this dish sounds like a super-easy supper for my shrimp lovers. Just five ingredients and less than 30 minutes to make. *Mmm, mmm* good.

- **Honey-Thyme Butternut Squash** and **Everything Bread** from our big Thanksgiving section (p. 80). Certain side dishes are long-standing traditions on my Thanksgiving table, but I try to throw in a few new ones every year. We're bread hounds, and this loaf got rave reviews from our test kitchen staff. Conversely, no one at home likes squash but me, so this one's my special treat.

- **Penny's Apple-Brown Sugar Coffee Cake** from "Mom's Best" (p. 106). Made with cinnamon and chocolate chips, this would never be pegged as gluten-free—yet it's exactly that. Our featured mom is Silvana Nardone, author of *Cooking for Isaiah*, a cookbook filled with unbelievably good gluten- and dairy-free recipes.

- Heavenly **German Chocolate Thumbprints**, one of our holiday cookie contest winners (p. 71). They are pretty easy to whip up and have all our favorite indulgences: chocolate, coconut, nuts, even more chocolate and gooey caramel stuff.

- Finally, check out the Monster Cupcakes (p. 28), courtesy of Karen Tack and Alan Richardson, best-selling authors of *Hello, Cupcake* and *What's New, Cupcake?* These little cakes are as cute as they are freaky! My daughter Jackie's birthday is on Halloween—guess what kind of treat we'll be making this year?

A special thanks to the fabulous readers who shared these and the rest of the delicious recipes in this magazine—and to all of you for taking a spot at the *Taste of Home* family table. Enjoy our biggest issue ever!

Catherine

Catherine Cassidy, Editor in Chief

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Field Editor *Spotlight*

Taste of Home's enthusiastic team of volunteer editors from across the U.S. and Canada share recipes, cooking tips and more with our staff and online community

Catherine Burcham CHESAPEAKE, OHIO

What do you love about cooking?

I have fallen in love with cooking in the last few years. It is not only something I enjoy, but something I love to share with others, especially my family. I like preparing dinners and baking with my children. They not only get to eat something they helped make, but it is also a great way to spend time together and create family memories.

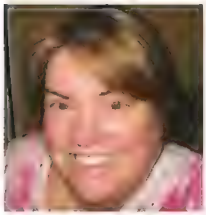
Catherine is a freelance writer. Husband Anthony is an electrician for a petroleum company. They have three children, Haley, 14; Ian, 7; and Ethan, 2.

Jacky Walker SYLMAR, CALIFORNIA

What is your Thanksgiving tradition?

Since 2001, our tradition has been to spotlight other countries' cuisine using typical Thanksgiving ingredients. We select a theme country, and I do some research to find recipes that we can substitute for our traditional holiday dishes. We've had Indian, German and South American meals, to name a few. This year's menu will be Mediterranean.

Jacky Walker is a real estate agent and writer. She also operates an old pioneer cemetery for the local historical society. Her husband, Tom, is retired.



Rebecca Wilson LONGMONT, COLORADO

What is one of your most memorable Thanksgivings?

When my husband and I were first married, we lived in a one-room apartment with a teeny kitchen. I managed to cook the Thanksgiving turkey and all the fixings in a tiny two-burner stove with only a roasting pan and a saucepan. I can't remember how I did it, but I know there were no leftovers—which was bad because we spent 2 weeks of food money on the meal. Still, his family loved it!

Rebecca, a stay-at-home mom, and husband John, who works in retail, have two children, Ross, 14, and Katie, 8. They typically have four foster children living with them as well, which makes for a happy but hectic household.

Join Our Team! Love to cook? Love *Taste of Home*? You might be interested in becoming one of our volunteer Field Editors. If you would like to be considered, please fill out the short application form at www.tasteofhome.com/apply

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DEAR JANE...

Looks like I'm not the only one with "refrigerator raiders" in the house. My sticky-notes column (August/September) hit home with several readers who shared their methods for labeling restaurant leftovers so they're not up for grabs. Here are a few of them:

- When her boys lived at home, Fran Hewes of Holyoke, Massachusetts, would write the name of something they didn't like on the box, such as spinach lasagna or tofu stir-fry, to keep them away. "It worked every time," she writes.

- Georgia Boethin of Canyon City, Oregon, says, "I bought self-adhesive red dots and placed them on anything that was off-limits. My son and daughters could see at a glance what was available for a snack and what wasn't."

- And Patricia Leonhardt, a mother of six in Lyndon, Kentucky, gets right to the point: "I draw a skull and crossbones on the top of my Styrofoam box of leftovers, along with the words 'Mommy ONLY.' Even my husband is leery of the consequences."

If you have kitchen tips or comments you'd like to share, drop me a line at DearJane@tasteofhome.com

LOVE LETTER!

Each issue, one lucky reader will receive a TOH apron for sending in our favorite "love" letter of the month. Diane, your apron is on its way!

A REKINDLED SPIRIT

Over the years, *Taste of Home* magazine has been a faithful friend when I've needed quick and easy recipes to feed our family of six. Whenever I've been pressed for time or at a loss for what to make for dinner, I could grab any issue and find a ready solution.

Of late, the summer heat and an emptying nest have dulled my interest in cooking. Though I am committed to sitting down to dinner, even when it's just my youngest and me, I've found my enthusiasm waning.

Then the August/September issue arrived. The photos and recipes have rekindled my interest in both cooking and baking. The variety of dishes is appetizing; and I can't wait to make the Cherry-Berry Streusel Pie shown on page 63.

Thanks, *Taste of Home*, for bringing my kitchen back to life!

—Diane Lowery
AMISSVILLE, VIRGINIA

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Give Your Spuds
a New Spin

Simply Potatoes® are made with fresh potatoes and real butter, not margarine like some brands, for a taste that's surprisingly close to homemade. They're ready in minutes and with these tasty tips you can jazz them up for endless variety.

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  Beat in ½ cup sour cream and two tbsp. horseradish
- **German-style**
  Stir in ½ cup sauerkraut then garnish with sautéed onions and crumbled bacon
- **Get rich quick**
  Stir in ½ cup of sour cream and 1 cup shredded cheddar
- **Go Italian**
  Add 6 tbsp. of freshly grated Parmesan cheese to Simply Potatoes Garlic Mashed Potatoes
- **Add a French accent**
  Mash 8 oz. cubed and softened Brie cheese, then stir in
- **Smooth and savory**
  Mix in ½ tsp. fresh minced rosemary and ¼ tsp. ground nutmeg
- **Ham it up**
  Add 1½ cups cubed, fully cooked ham and mix well

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PROUDLY POSTED

My husband and I married in November 2009, but we recently celebrated the 4-year anniversary of when we met. Back then, I was a devoted Hamburger Helper chef. Antonio was shocked when he opened my "spice" cabinet and found only salt and pepper. He shared his love of cooking with me, and we made a ritual of trying a new recipe every holiday or special occasion. This was such a hit that we started subscribing to *Taste of Home* and *Simple and Delicious* to find new recipes.

For our anniversary dinner, I made Poppy Seed Chicken Salad (June/July). It was so amazing that I took my magazine to work and shared it with everyone. I was so proud of myself for making the entire meal that I took photos and posted them on Facebook. Antonio laughed at me, but we both loved the recipe.

—Holly Martinez
PHOENIX

ISSUE GETS A THUMBS-UP

Thank you so much for a great issue of *Taste of Home* (August/September). I had my copy less than a week and had already tried several recipes that my husband and I really enjoyed. The Fiesta Tuna Salad Sandwiches were delicious and refreshing, as was the Italian Cucumber Salad, which reminded me of a salad my mom made when I was growing up. The Louisiana Red Beans and Rice was excellent. I substituted Andouille sausage for the turkey sausage to make it more authentic. It made a huge batch, so I was able to freeze some for later.

Thanks so much for keeping me excited about cooking for just the two of us with your delicious, easy recipes that contain ingredients I already have or can easily find at the supermarket.

—Lucille Kujawa
RICHMOND, TEXAS

RELIABLE SOURCE

I just wanted to thank you for a wonderful week of cooking from *Taste of Home*. My husband and I entertained family and friends this summer—five extra adults—and I used either a new recipe from the magazine or a tried-and-true *TOH* recipe for almost every breakfast and dinner. Both of my sisters-in-law took recipes home with them. Their comments that these were bed-and-breakfast worthy meals is a testament to the great recipes I can always count on from your magazine. My husband swears that we have guests over just so I can try a new *TOH* recipe.

—Margaret Martens
BALDWINSVILLE, NEW YORK

We welcome your comments & photos at editors@tasteofhome.com

WHO WANTS WATERY MASHED POTATOES?

Made with fresh potatoes, butter, and half & half, not water like some brands. For a taste that's surprisingly close to homemade. **Simply Potatoes. Simply Better.**™

simplypotatoes.com

spread a little mmmmmmmm

Spiced Pumpkin Cheesecake

Makes 16 servings
38 NABISCO Ginger Snaps, finely crushed
1/4 cup finely chopped PLANTERS Pecans
1/4 cup butter, melted
4 pkg. (8 oz. ea.) PHILADELPHIA Cream Cheese, softened
1 cup sugar
1 can (15 oz.) pumpkin
1 Tbsp. pumpkin pie spice
1 tsp. vanilla
4 eggs
1 cup thawed COOL WHIP Whipped Topping
1/2 tsp. ground nutmeg

How to make it
HEAT oven to 325°F. MIX crumbs, nuts and butter; press onto bottom and 1 inch up side of 9-inch springform pan. BEAT cream cheese and sugar with mixer until blended. Add pumpkin, spice and vanilla; mix well. Add eggs, 1 at a time, mixing after each just until blended. Pour into crust. BAKE 1 hour 20 min. to 1 hour 30 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate 4 hours. Serve with a dollop of COOL WHIP and a dusting of nutmeg.

Preparation time: 15 minutes

spread a little philly
spreadphilly.com

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Light Up the Night

Trick-or-treaters won't have trouble finding your house when you light the way with these festive lanterns

Get in the Halloween spirit by making these cute lanterns—they're so easy that kids can help. Choose jars in various sizes (we used leftover pickle jars). Brush a coat of decoupage glue and sealant, such as Mod Podge (available at craft stores), all over the jar. Then cover the entire jar, including the neck and bottom, with a layer of tissue paper. For the pumpkin jar, we cut the tissue paper into strips and laid them vertically over the jar. Slather the tissue paper with another layer of Mod Podge and wrap a decorative ribbon around the neck. Print out the spooky and happy faces at **tasteofhome.com/lantern**, or you can design your own. Cut them out and use more decoupage glue to affix them on the jar. Insert a tea light candle, and you've got a Halloween decoration that will outlast any pumpkin.

Bratwurst, Barrels and Bands

Leavenworth Oktoberfest • Leavenworth, Washington

If you're in search of an über-fun fall festival, don't miss this one: Field Editor Darlene Brenden, an Oktoberfest enthusiast, goes to the Leavenworth event every year. "We attended the Oktoberfest in Munich, Germany, a few years ago. When we visit Leavenworth, it feels as if we have traveled back to Munich," she says.

It's not just the authentic German food, beer and celebration that remind Darlene of Munich, where the first Oktoberfest was held in 1810 as a royal wedding celebration. Leavenworth was redesigned in the 1960s to look just like a Bavarian village. Surrounded by mountains and picturesque buildings, you'll wonder how you got to Germany without a passport! In 2010, Leavenworth's festival runs Fridays and Saturdays from October 1-16.

- Leavenworth's first Oktoberfest in 1998 drew 400 people. By 2005, the crowd grew to over 10,000.
- The town's revamp was part of a plan to draw tourists. It worked! More than 1 million tourists visit the mock Bavarian village each year.
- Four festival venues host lively entertainment all three weekends.
- Cozy up in one of Leavenworth's many B&Bs, Bavarian-style hotels or cabins for a mountain getaway.

FESTS

Oom-pah!

Kitchener Waterloo Oktoberfest
Kitchener, Ontario
For a large-scale, blowout of a festival, visit one of the biggest Bavarian fests outside Munich, complete with a nationally televised Canadian Thanksgiving parade. Oct. 8-16.

Oktoberfest Tulsa
Tulsa, Oklahoma
Well-known for its quality food, this German fest also offers high-energy music and a marketplace in a park setting. Oct. 21-24.

Hermann Oktoberfest
Hermann, Missouri
Looking for an authentic Oktoberfest with a small-town feel? Visit quaint Hermann, in the heart of Missouri wine country, any or all of the first four weekends in October.

Big Bear Oktoberfest
Big Bear Lake, California
The San Bernardino Mountains serve as a backdrop to the highest-elevation biergarten in the U.S. This year's 40th annual fest is held weekends Sept. 18 through Oct. 30.

Cullman Oktoberfest
Cullman, Alabama
The only alcohol-free Oktoberfest in the world, this family-friendly celebration focuses on German food and music. Try its official drink, a sparkling apple cider called Oktoberzest. Oct. 2-9.

Have you discovered a top-notch bed-and-breakfast, museum, market or festival? If so, E-mail the details to editors@tasteofhome.com and put "Great Find" in the subject line.

GIMME 5

The Right Stuff

Thanksgiving often leaves behind a refrigerator full of leftovers. Coming up with appealing ways to use them can be challenging, especially when it comes to the stuffing. So we asked our staff for their best ideas:

"I make an after-Thanksgiving breakfast casserole. I press stuffing into the bottom of the pan and bake to make a crust. Then I add eggs, ham, leftover turkey, onion, peppers and a little hot sauce, and top with cheese."

—Kathleen Bump, Layout Designer

"I doctor up the stuffing with basil or oregano and mozzarella or Parmesan, then stuff into mushrooms. I recently made a Southwest version with cilantro, chili pepper, coriander and sun-dried tomatoes. It was a hit!"

—Colleen King, Business Analyst

"For a great meatless meal, I cut an acorn squash in half and microwave or bake until almost done. Then I combine toasted, chopped pecans with dried cherries and mix with leftover stuffing. I spoon into the squash halves, and pop it back into the oven."

—Diane Werner, Food Director

"I make an open-faced sandwich. On a slice of whole-grain bread, I layer sliced turkey, mashed potatoes and stuffing. Then, I add some gravy on top and microwave it."

—Heidi Lloyd, V.P., Executive Editor, Books

"I use extra broth to make the stuffing sticky and form it into cakes. I pan fry the cakes in oil and serve with applesauce, cranberry sauce or gravy. The crispy outside adds a nice texture, especially after eating plain stuffing for a few days."

—Kaitlyn Besasie, Food Stylist

Team Spirit

This was my first year as food tent chair for my son's rowing team, and I got through it thanks to hours of planning, help from some amazing parents and my favorite recipes from *Taste of Home*.

For the 7-week regatta season this spring, my days were filled with planning, shopping, loading and cooking. I travel with the rowing team nearly every weekend, and we prepare all the meals from scratch for about 87 teens, their coaches and several volunteers. I have been known to make 700 meals in one weekend!

We do not have electricity, running water or refrigeration. And we are often faced with high winds and wicked rain. Yet through it all, we feed some of the most amazing, respectful and helpful people, who are so grateful for all the "food tent" parents do. Because of this, I always want to cook something special for them, and *Taste of Home* is one of the first resources I turn to.

—Patty Moyer, Grand Rapids, Michigan

Send your cooking triumph to . . .

editors@tasteofhome.com and put "Triumph" in the subject line. We'll award a *Taste of Home* chef's hat, handmade by *TOH* Field Editor Virginia Watson of Missouri, to one success story each issue. Congrats, Patty. Your chef's hat is on its way.

BEST OF THE BLOGS

Taste of Home

Wonder what goes on behind the scenes here at *Taste of Home*? Are you a foodie who loves reading about other home cooks' trials and errors in the kitchen? Then you'll love our new *TOH* blog at **loveandhomemade recipes.com**.

Sarah James, of the *TOH* Web team, will share cooking ideas and tell you how we put out the number one cooking magazine in the world. You'll almost be able to smell the food simmering in the test kitchen!

ENTER OUR *HIDE & SEEK CONTEST*

FIND THE TURKEY DRUMSTICK and you might win a $50 gift certificate to Shop Taste of Home. Go to **tasteofhome.com** to enter; 100 winners will be drawn from entries with the correct answer. Or mail a postcard with the page number and your name, address and phone number to **Hide & Seek, *Taste of Home*, 5400 S. 60th St., Greendale, WI 53129.** Winners are drawn at random.

In our June/July issue, the slice of pie was found in the photo of Texas Pork Burritos on page 61.

STUFF WE LOVE

Lose Your Head

Talk about a conversation piece! This freaky skull is actually a delicious cake with white ganache made in the Dimensions Skull Pan from Wilton. Heavyweight aluminum and nonstick coating help the cake come out perfectly. It was the talk of our test kitchen when we first saw it. $30.99 at **Wilton.com.**

ONE FOR THE BOOKS

Once Upon a Time in the Kitchen

This charming children's book from cookbook author Carol Odell reenacts excerpts of classic children's tales accompanied by recipes that fit the stories. Take a crack at making Alice in Wonderland's The Queen of Hearts' Jam Tarts or Winnie the Pooh's Bear Honey and Nut Spread. This pretty picture book will inspire your budding chefs (and you!) to let their imaginations run wild, especially in the kitchen. A great way to bond with your little ones over a great recipe and a great story! $12.95 at bookstores or at **sleepingbearpress.com.**

"There are three things I have learned never to discuss with people: religion, politics and the Great Pumpkin."

–Linus in
It's the Great Pumpkin, Charlie Brown

Survey Says

This year marks the 55th anniversary of one of the most popular holiday side dishes: green bean casserole. So we asked our Facebook fans, "What do you add to make your green bean casserole different?" The top five answers were:

- **Cream cheese**
- **Bacon**
- **Onion**
- **Shredded cheese**
- **Velveeta**

There were some out-of-the-ordinary additions as well, including:

- **Substitute fiddleheads for green beans**
- **Add artichokes**
- **Sprinkle in nutmeg**
- **Smother on a layer of mashed potatoes**
- **Top with bean sprouts**

Join the fun! Become one of more than 70,800 fans at **Facebook.com/tasteofhome.**

Almost making it to the table for over 50 years.
It all started in Hawaii with our original island recipe. Today, King's Hawaiian sweet bread and rolls are still creating lifelong fans wherever they're served. To truly know how irresistible they are, open up a bag and taste for yourself.
Aloha in every bite.
King's Hawaiian
HAWAIIAN SWEET
ROLLS

15 mmmminute recipes.

cinnamon-apple
chex® mix
5 cups Wheat Chex® cereal
1 cup lightly salted whole almonds
¼ cup butter or margarine
½ cup packed brown sugar
2 tablespoons light corn syrup
1 teaspoon ground cinnamon
1 cup chopped dried apples
½ cup vanilla yogurt-covered raisins
Chex

Easy to make. Many to love. Chexpartymix.com

Make Chex Party Mix!

OPEN HOUSE

BRIGHT IDEAS FOR WELCOMING FRIENDS & FAMILY INTO YOUR HOME

PHOTO BY MICK DUSTERHOFF

Katie's Kitchen

Cookbook author **Katie Lee** uses her kitchen to entertain with ease during the holidays

Entertaining at home is something cookbook author Katie Lee relishes. She does it often and does it well, combining comfort with a bit of elegance, and easy menus with appetizing presentations.

While she's adept at serving up impromptu gatherings and informal buffets, Katie's sit-down dinners with dressed-up, candlelit tables are also a hit with her guests.

"It's nice to have fancy parties during the holidays," she says, "but it's also nice to have casual get-togethers, so people don't feel like they have to dress up."

At this time of year, guests might gather around the island to help themselves to hot cider while nibbling on various goodies as Katie pulls them out of the oven. *(Continued on page 26)*

advertisement

Your *15-Minute* Party Planner

Last-minute guests? Get out of the kitchen and into the fun with these simple recipes and tips for holiday entertaining to get your party ready to roll in just 15 minutes. **Your time starts now!**

52% of you entertain often – so stock up on Chex® cereals for quick snacking.

Chex® Party Mix stores well for up to 2 weeks, so make it ahead!

15-Minute Holiday Party Tips

- Keep a stash of votive candles to group on a mantle or end table for a holiday glow.
- Create an instant centerpiece with a variety of ornaments in a large bowl.
- Keep some favorite holiday music CDs right by the player and ready to pop in.
- Have a tray of drinks and Chex® Party Mix ready to hand guests as they come in, so they can get the party started while you greet guests.

Make it Buffalo-free and fix an amazing snack mix for entertaining instead. Try the Chex®

Quick and simple crowdpleasers

Crunchy, delicious Chex® Party Mix wows any crowd.
Just 15 minutes in the microwave and you're ready for anything!

Original Chex® Party Mix

Start to Finish: 15 minutes, 24 servings

- 3 cups Corn Chex® cereal
- 3 cups Rice Chex® cereal
- 3 cups Wheat Chex® cereal
- 1 cup mixed nuts
- 1 cup bite-size pretzels
- 1 cup garlic-flavor bite-size or regular-size bagel chips, broken into 1-inch pieces
- 6 tablespoons butter or margarine
- 2 tablespoons Worcestershire sauce
- 1½ teaspoons seasoned salt
- ¾ teaspoon garlic powder
- ½ teaspoon onion powder

1. In large microwavable bowl, mix cereals, nuts, pretzels and bagel chips; set aside. In small microwavable bowl, microwave butter uncovered on High about 40 seconds or until melted. Stir in seasonings. Pour over cereal mixture; stir until evenly coated.

2. Microwave uncovered on High 5 to 6 minutes, thoroughly stirring every 2 minutes. Spread on paper towels to cool. Store in airtight container.

Chex® Pumpkin Pie Crunch

Start to Finish: 15 minutes, 16 servings

- ⅓ cup brown sugar
- 1 tablespoon pumpkin pie spice
- ¼ cup butter
- 2 teaspoons vanilla
- 2 cups Cinnamon Chex® cereal
- 2 cups Wheat Chex® cereal
- 2 cups Honey Nut Chex® cereal
- 8 oz. pecans

1. In small bowl, mix brown sugar and pumpkin pie spice; set aside. In small microwave-safe dish, microwave butter on High about 30 seconds or until melted. Stir in vanilla. In large microwavable bowl, mix all cereals and pecans. Pour butter mixture over cereal mixture, stirring until evenly distributed. Add sugar and spice mixture and stir until coated.

2. Microwave uncovered on High 5 minutes or until mixture begins to brown, stirring every minute. Spread on wax paper or a cookie sheet to cool. Store in airtight container.

No sour cream on hand? Swap in yogurt for a quick party dip.

Holiday pantry must-haves

Stock up on these essential ingredients to help you pull together quick holiday snacks in a snap. With ingredients for your favorite Chex® Party Mix [illegible], you've got the perfect crunchy snack in 15 minutes

in the cupboard

Chex® cereals
- Corn
- Rice
- Wheat
- Cinnamon
- Honey Nut
- Chocolate

mixed nuts
pecans
bite-size pretzels
garlic-flavor bagel chips
brown sugar
vanilla extract

Spices
- seasoned salt
- garlic powder
- onion powder
- cinnamon
- pumpkin pie blend

crackers
pasta
tomato sauce
olive oil
balsamic vinegar
coffee and tea

in the Fridge

butter or margarine
Worcestershire sauce
Dijon mustard
cheeses
yogurt
eggs
fruit juices
sparkling water
lemons, limes
beer
wine

Make it, Try it, Vote starting October 6!

Chex Recipe Contest

Try the 5 finalist recipes in the Chex® Recipe Contest, vote for your favorite and help pick the winner! Keep tasting and voting through December 15.

★ 15 minutes to your homemade wows! ★

Vote, find recipes and more at ChexRecipeContest.com

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(Continued from page 23)

"The island is my No. 1 favorite feature in the kitchen," Katie says. "The more beat up the butcher block countertop gets, the more I like it." The island is also equipped with a sink and garbage disposal so she can chop, rinse and dispose of food scraps all in one place.

Since the bright, white kitchen opens into the dining area, guests can enjoy a cocktail at the island, then move to the dining area for a buffet or sit-down meal.

Katie's kitchen is loaded with other amenities that make entertaining a cinch. In addition to the butcher block workspace, there's a marble countertop for working with pastry dough, a handy warming drawer and a convenient pot filler that hangs over the range. Her stainless-steel stove features six burners and two ovens. "I use the bigger oven for main dishes like turkey and the smaller one to reheat leftovers or bake bread."

As you might expect, Katie keeps her pantry well stocked, so she's ready to entertain at a moment's notice. "My house practically has a revolving door," she writes in *The Comfort Table: Recipes for Everyday Occasions*. "There are always friends knocking, and they are usually hungry."

1. The island serves as both a workspace and buffet table. More than 30 electrical outlets cleverly hidden from view allow Katie to plug in appliances wherever she needs them.

2. "I have a whole shelf in my pantry devoted to spices. Each is labeled with the date I opened it. After 6 months, I throw it away and buy a new jar."

3. To liven up the kitchen, Katie relies on her collection of dishes that peek through the glass doors of her cabinets. "I'm into dishes and buy them at flea markets or when I travel."

4. The warming drawer keeps side dishes, such as rolls and mashed potatoes, at just the right temperature until serving time.

PHOTOS BY MIKI DUISTERHOF

2

TIMELY ADVICE

Just in time for the holidays, Katie Lee shares some of her party secrets.

- **Check your pantry.** About a month before your party season begins, make sure you have all the essential herbs and spices on hand as well as flour, sugar and other baking staples. You'll save time by avoiding multiple trips to the store.
- **The freezer is a hostess's best friend.** You can make many things ahead of time and freeze until you need them. Freeze appetizers on baking sheets, then transfer them to freezer containers with parchment paper between layers.
- **You don't have to make everything from scratch.** It takes only a few minutes to pull together a festive party tray with the help of your local deli. Fill a tray with salami, prosciutto and Parmesan cheese; or cheese, crackers and grapes.
- **Make some easy crostini.** You can prepare a variety of crostini by toasting thin baguette slices and topping with gorgonzola cheese and jam; ricotta cheese with olive oil and sea salt; or goat cheese with roasted red peppers.
- **Keep washed and cut-up veggies on hand.** Serve them with hummus or homemade pimiento cheese spread. They're great for unexpected guests.
- **Get out serving utensils and trays ahead of time.** Put notes on them to remind you which foods they will hold. If it's a sit-down dinner, set the table a day ahead.
- **You don't need huge floral arrangements.** Let the kids decorate pinecones with gold or silver glitter pens and arrange them in a pretty bowl as a centerpiece. Or fill a bowl with red pears, and afterwards, make a pear pie with them. Use cut evergreens or holly around serving dishes, with an occasional orange for color.

3

4

PARTY MONSTERS

One glance at these critter-filled creations and all kids, young and old, will go googly-eyed

We welcomed cupcake wizards Karen Tack and Alan Richardson (left) back to our test kitchen recently to conjure up some spooky fare, using ideas from their latest book, What's New, Cupcake? Tack thought the party-ready cupcake they created for the cover of our December/January issue was [illegible] Armed with everyday ingredients such as marshmallows, lollipops and licorice laces, flavors and [illegible] turned our kitchen into a makeshift operating lab. They cut and dipped and [illegible], building these vibrant, kooky creatures that are as much fun to make as they are to eat. Use these simple instructions to create your own monster madness.

eyes on you

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 CUPCAKES

1 can (16 ounces) vanilla frosting

Neon green food coloring

6 chocolate or vanilla cupcakes baked in black foil liners

1/4 cup purple sprinkles

Black licorice laces

50 mini marshmallows

1 tube (4.25 ounces) brown decorating frosting

50 red mini M&M's or red-hot candies

1. Tint the vanilla frosting neon green with the food coloring. Spread a generous mound of frosting on top of the cupcakes. While frosting is still wet, sprinkle the tops with the purple sprinkles.

2. Cut the black licorice laces into about 50 pieces about 3 to 5 in. long. Insert one end of the laces into the side of the marshmallows. Pipe a small dot of the brown decorating frosting on one flat end of the marshmallow and attach a red M&M to make an eyeball.

3. Insert the licorice laces, 8 to 10 per cupcake, as the wild eyes on top of each cupcake. Repeat with the remaining licorice, marshmallow eyes and cupcakes.

EYES ON YOU

green-eyed monster

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 CUPCAKES

6 marshmallows

6 chocolate or vanilla cupcakes baked in black foil liners

1 can (16 ounces) vanilla frosting

Neon green food coloring

6 small chocolate-coated mints

1. Trim a corner from one short end of each marshmallow. Attach the marshmallows, cut side down, on top of the cupcakes with a dot of frosting.

2. Spoon 2 tablespoons of vanilla frosting into a small resealable bag; set aside.

3. Tint the remaining vanilla frosting neon green with the food coloring. Spoon the neon green frosting into a resealable 2-qt. freezer bag. Snip a very small corner (1/8 in.) from bag. Pipe dots of frosting along the outer edge of the cupcake with a pipe-stop-and-pull action to create spikes of frosting. Continue piping all over the cupcakes to completely cover all but the flat side of the marshmallow. Repeat with the remaining cupcakes and frosting.

4. Snip a very small corner (1/16 in.) from the bag with the vanilla frosting. Pipe a dot of vanilla frosting in the center of each marshmallow and attach the chocolate-coated mint. Pipe a small line to add as the sparkle in the eye.

GREEN EYED MONSTER

orange you spiky

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 CUPCAKES

6 chocolate or vanilla cupcakes baked in black foil liners

1 can (16 ounces) plus 1 cup vanilla frosting

1 cup chow mein noodles

Red and yellow food coloring

12 honey wheat sticks or pretzel sticks

12 mini marshmallows

12 brown M&M's

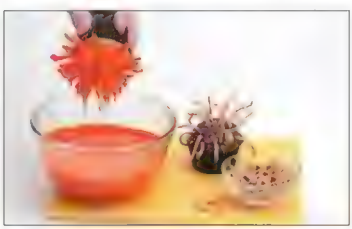
Chocolate jimmies

1. Spread the tops of the cupcakes with a small mound of vanilla frosting. Insert chow mein noodles into cupcakes to look like spikes. Place in the freezer for about 15 minutes to firm up.

2. Spoon 3 tablespoons of the vanilla frosting into a small resealable bag and set it aside.

3. Tint the remaining frosting bright orange with the food coloring and spoon into a glass microwave-safe bowl. Microwave the frosting, stirring frequently, until it is the texture of slightly whipped cream.

4. Holding the foil liner of the slightly frozen cupcake, dip the top of the cupcake up to the liner in the melted frosting (see below). Use a spoon to add more frosting if necessary. Allow the excess frosting to drip off. Invert and transfer to a cookie sheet. Repeat with the remaining cupcakes.



5. Insert one end of a wheat stick into the side of a mini marshmallow. Repeat with the remaining marshmallows and wheat sticks. Snip a small corner from the bag with the vanilla frosting. Pipe a dot of frosting on one flat side of a marshmallow. Add a brown M&M as the pupil. Add a few chocolate jimmies on the top as eyelashes. Pipe a dot of vanilla frosting on the brown candy as the sparkle in the eyes.

6. Insert two marshmallow eyes on top of a frosted cupcake about 1 in. apart. Repeat with the remaining cupcakes.

Authors Karen Tack and Alan Richardson share more eye-popping cupcake creations in this new recipe collection. All you need are candies from the corner store, cake mix and canned frosting. To order, visit ShopTasteofHome.com/cupcake

purple people-eater

PREP: 45 MIN. + STANDING
YIELD: 6 CUPCAKES

6 chocolate or vanilla cupcakes baked in black foil liners
1 can (16 ounces) vanilla frosting
Neon purple food coloring
9 large marshmallows
18 thin pretzel sticks
Black licorice laces
12 mini marshmallows
6 pink fruit chews
18 brown mini M&M's

1. Spread the tops of the cupcakes with a mound of vanilla frosting. Spoon 1 tablespoon vanilla frosting into a small resealable bag. Tint the remaining vanilla frosting neon purple with the food coloring and place in a microwave-safe measuring cup.

2. Line a cookie sheet with waxed paper. Cut the large marshmallows in half crosswise with scissors. Insert a pretzel stick into the side of each marshmallow to create the eyes. Cut the black licorice laces into eighteen 2-in. pieces. Cut the mini marshmallows in half on the diagonal to make teeth. Soften the pink fruit chews in the microwave for no more than 3 seconds.

Roll out each fruit chew into a 3-in. length (see below). Cut into a long tongue with a rounded end. Press the back of a knife down the middle of the fruit chew to make the crease in the center of the tongue.

3. Place a wire rack over a cookie sheet lined with waxed paper. Heat the neon purple frosting in the microwave, stirring every 10 seconds, until the frosting is the consistency of slightly whipped cream, about 25 to 30 seconds total. Holding the frosted cupcakes by the foil liners, dip the cupcakes just up to the liners. Allow the excess frosting to drip off before inverting cupcake. Transfer to the wire rack to set.

Repeat with the remaining cupcakes. If the frosting becomes too thick, return to the microwave and heat for about 5 to 10 seconds longer, stirring well before dipping.

4. Holding the marshmallow eyes by the pretzel end, dip the top half of the marshmallows into the frosting to make the eyelids (see below). Transfer the marshmallows to the waxed paper-lined cookie sheet. While the frosting is still wet, add the black licorice lace along the dipped edge as the eyelid. Repeat with the remaining marshmallows. Snip a small corner from the bag with the vanilla frosting. Pipe a dot of frosting on the marshmallow area and add the brown M&M as a pupil. Let the eyes set for about 30 minutes before assembling cupcakes.

5. Spoon some of the remaining purple frosting on top of the dipped cupcakes and allow the frosting to drip over the sides.

6. While frosting is still wet, add three to four cut mini marshmallow pieces as the teeth along one edge of the cupcakes. Insert three marshmallow eyes at different heights. Transfer to a serving platter and add the fruit chew tongue under the teeth.

For a behind-the-scenes how-to video and more with Karen and Alan, go to **tasteofhome.com/whatsnewcupcake**

MORE ONLINE

someone who's got what you've got is out doing what you're not

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- Do not take SINGULAIR if you need relief right away from a sudden asthma attack. Always have your rescue inhaler medicine with you for asthma attacks. Tell your healthcare provider right away if your asthma symptoms get worse or if you need to use your rescue inhaler medicine more often for asthma attacks.
- SINGULAIR may cause serious side effects. Behavior and mood-related changes have been reported: agitation including aggressive behavior or hostility, bad or vivid dreams, depression, disorientation, feeling anxious, hallucinations (seeing or hearing things that are not really there), irritability, restlessness, sleepwalking, suicidal thoughts and actions (including suicide), tremor, and trouble sleeping. Tell your healthcare provider right away if you have any of these symptoms while taking SINGULAIR.
- The most common side effects with SINGULAIR include upper respiratory infection, fever, headache, sore throat, cough, stomach pain, diarrhea, earache or ear infection, flu, runny nose, and sinus infection.

You are encouraged to report negative side effects of prescription drugs to the FDA.
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What is SINGULAIR?

- SINGULAIR is a prescription medicine that blocks substances in the body called leukotrienes. This may help to improve symptoms of asthma and allergic rhinitis. SINGULAIR does not contain a steroid.

SINGULAIR is used to:

1. Prevent asthma attacks and for the long-term treatment of asthma in adults and children ages 12 months and older.

   Do not take SINGULAIR if you need relief right away for a sudden asthma attack. If you get an asthma attack, you should follow the instructions your healthcare provider gave you for treating asthma attacks.

2. Prevent exercise-induced asthma in people 15 years of age and older.

3. Help control the symptoms of allergic rhinitis (sneezing, stuffy nose, runny nose, itching of the nose). SINGULAIR is used to treat:
   - outdoor allergies that happen part of the year (seasonal allergic rhinitis) in adults and children ages 2 years and older, **and**
   - indoor allergies that happen all year (perennial allergic rhinitis) in adults and children ages 6 months and older.

Who should not take SINGULAIR?

Do not take SINGULAIR if you are allergic to any of its ingredients.

See the end of this leaflet for a complete list of the ingredients in SINGULAIR.

What should I tell my healthcare provider before taking SINGULAIR?

Before taking SINGULAIR, tell your healthcare provider if you:
- are allergic to aspirin
- have phenylketonuria. SINGULAIR chewable tablets contain aspartame, a source of phenylalanine
- have any other medical conditions
- are pregnant or plan to become pregnant. If you are pregnant or plan to become pregnant, SINGULAIR may not be right for you. If you become pregnant while taking SINGULAIR, talk to your healthcare provider about reporting your pregnancy to the Pregnancy Registry for SINGULAIR, or you can enroll in this registry by calling 1-800-986-8999.
- are breast-feeding or plan to breast-feed. It is not known if SINGULAIR passes into your breast milk. Talk to your healthcare provider about the best way to feed your baby while taking SINGULAIR.

Tell your healthcare provider about all the medicines you take, including prescription and non-prescription medicines, vitamins, and herbal supplements. Some medicines may affect how SINGULAIR works, or SINGULAIR may affect how your other medicines work.

How should I take SINGULAIR?

For anyone who takes SINGULAIR:
- Take SINGULAIR exactly as prescribed by your healthcare provider. Your healthcare provider will tell you how much SINGULAIR to take, and **when to take it.**
- Do not stop taking SINGULAIR or change when you take it without talking with your healthcare provider.
- You can take SINGULAIR with food or without food. See the information below in the section "How should I give SINGULAIR oral granules to my child?" for information about what foods and liquids can be taken with SINGULAIR oral granules.
- **If you or your child misses a dose of SINGULAIR, just take the next dose at your regular time.** Do not take 2 doses at the same time.
- If you take too much SINGULAIR, call your doctor.

For adults and children 12 months of age and older with asthma:
- Take SINGULAIR 1 time each day, in the evening. Continue to take SINGULAIR every day for as long as your healthcare provider prescribes it, even if you have no asthma symptoms.
- Tell your healthcare provider right away if your asthma symptoms get worse, or if you need to use your rescue inhaler medicine more often for asthma attacks.
- **Do not take SINGULAIR if you need relief right away from a sudden asthma attack.** If you get an asthma attack, you should follow the instructions your healthcare provider gave you for treating asthma attacks.
- Always have your rescue inhaler medicine with you for asthma attacks.
- Do not stop taking or lower the dose of your other asthma medicines unless your healthcare provider tells you to.

For patients 15 years of age and older for the prevention of exercise-induced asthma:
- Take SINGULAIR at least 2 hours before exercise.
- Always have your rescue inhaler medicine with you for asthma attacks.
- If you take SINGULAIR every day for chronic asthma or allergic rhinitis, **do not** take another dose to prevent exercise-induced asthma. Talk to your healthcare provider about your treatment for exercise-induced asthma.
- **Do not take 2 doses of SINGULAIR within 24 hours (1 day).**

For adults and children 2 years of age and older with seasonal allergic rhinitis, or for adults and children 6 months of age and older with perennial allergic rhinitis:
- Take SINGULAIR 1 time each day, at about the same time each day.

How should I give SINGULAIR oral granules to my child?

Give SINGULAIR oral granules to your child exactly as instructed by your healthcare provider.

Do not open the packet until ready to use.

SINGULAIR 4-mg oral granules can be given:
- right in the mouth; or
- dissolved in 1 teaspoonful (5 mL) of cold or room temperature baby formula or breast milk; or
- mixed with 1 spoonful of one of the following soft foods at cold or room temperature: applesauce, mashed carrots, rice, or ice cream.

Give the child all of the mixture right away, within 15 minutes.

Do not store any leftover SINGULAIR mixture (oral granules mixed with food, baby formula, or breast milk) for use at a later time. Throw away any unused portion.

Do not mix SINGULAIR oral granules with any liquid drink other than baby formula or breast milk. Your child may drink other liquids after swallowing the mixture.

What is the dose of SINGULAIR?

The dose of SINGULAIR prescribed for your or your child's condition is based on age:
- 6 to 23 months: one packet of 4-mg oral granules.
- 2 to 5 years: one 4-mg chewable tablet or one packet of 4-mg oral granules.
- 6 to 14 years: one 5-mg chewable tablet.
- 15 years and older: one 10-mg tablet.

What should I avoid while taking SINGULAIR?

If you have asthma and aspirin makes your asthma symptoms worse, continue to avoid taking aspirin or other medicines called non-steroidal anti-inflammatory drugs (NSAIDs) while taking SINGULAIR.

What are the possible side effects of SINGULAIR?

SINGULAIR may cause serious side effects.

- **Behavior and mood-related changes.** Tell your healthcare provider right away if you or your child have any of these symptoms while taking SINGULAIR:
  - agitation including aggressive behavior or hostility
  - bad or vivid dreams
  - depression
  - disorientation
  - feeling anxious
  - hallucinations (seeing or hearing things that are not really there)
  - irritability
  - restlessness
  - sleep walking
  - suicidal thoughts and actions (including suicide)
  - tremor
  - trouble sleeping

- **Increase in certain white blood cells (eosinophils) and possible inflamed blood vessels throughout the body (systemic vasculitis).** Rarely, this can happen in people with asthma who take SINGULAIR. This usually, but not always, happens in people who also take a steroid medicine by mouth that is being stopped or the dose is being lowered.

Tell your healthcare provider right away if you get one or more of these symptoms:
- a feeling of pins and needles or numbness of arms or legs
- a flu-like illness
- rash
- severe inflammation (pain and swelling) of the sinuses (sinusitis)

The most common side effects with SINGULAIR include:
- upper respiratory infection
- fever
- headache
- sore throat
- cough
- stomach pain
- diarrhea
- earache or ear infection
- flu
- runny nose
- sinus infection

Other side effects with SINGULAIR include:
- increased bleeding tendency
- allergic reactions (including swelling of the face, lips, tongue, and/or throat (which may cause trouble breathing or swallowing), hives and itching)
- dizziness, drowsiness, pins and needles/numbness, seizures (convulsions or fits)
- palpitations
- nose bleed, stuffy nose
- diarrhea, heartburn, indigestion, inflammation of the pancreas, nausea, stomach or intestinal upset, vomiting
- hepatitis
- bruising, rash
- joint pain, muscle aches and muscle cramps
- tiredness, swelling

Tell your healthcare provider if you have any side effect that bothers you or that does not go away.

These are not all the possible side effects of SINGULAIR. For more information ask your healthcare provider or pharmacist.

Call your healthcare provider for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

How should I store SINGULAIR?
- Store SINGULAIR at 59°F to 86°F (15°C to 30°C).
- Keep SINGULAIR in the container it comes in.
- Keep SINGULAIR in a dry place and away from light.

General Information about the safe and effective use of SINGULAIR

Medicines are sometimes prescribed for purposes other than those mentioned in Patient Information Leaflets. Do not use SINGULAIR for a condition for which it was not prescribed. Do not give SINGULAIR to other people even if they have the same symptoms you have. It may harm them. **Keep SINGULAIR and all medicines out of the reach of children.**

This leaflet summarizes information about SINGULAIR. If you would like more information, talk to your healthcare provider. You can ask your pharmacist or healthcare provider for information about SINGULAIR that is written for health professionals. For more information, go to www.singulair.com or call the Merck National Service Center at 1-800-NSC-Merck (1-800-672-6372).

What are the ingredients in SINGULAIR?

Active ingredient: montelukast sodium

Inactive ingredients:
- 4-mg oral granules: mannitol, hydroxypropyl cellulose, and magnesium stearate.
- 4-mg and 5-mg chewable tablets: mannitol, microcrystalline cellulose, hydroxypropyl cellulose, red ferric oxide, croscarmellose sodium, cherry flavor, aspartame, and magnesium stearate.

  People with Phenylketonuria: SINGULAIR 4-mg chewable tablets contain 0.674 mg of phenylalanine, and SINGULAIR 5-mg chewable tablets contain 0.842 mg of phenylalanine.

- 10-mg tablet: microcrystalline cellulose, lactose monohydrate, croscarmellose sodium, hydroxypropyl cellulose, and magnesium stearate. The film coating contains: hydroxypropyl methylcellulose, hydroxypropyl cellulose, titanium dioxide, red ferric oxide, yellow ferric oxide, and carnauba wax.

US Patent No.: 5,565,473

Issued May 2010

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SWEET, TART & TEMPTING

Invite everyone over to make and munch these scrumptious apple goodies

PARTY CARAMEL APPLES (ABOVE)

SWEET SPICED CARAMEL APPLES PAGE 34

party caramel apples

"I love dressing up these yummy caramel apples. Sometimes I use mini M&M's, jimmies or other small candies. Use your imagination."

Natalie Bremson
PLANTATION, FLORIDA

PREP: 30 MIN. COOK: 20 MIN. + STANDING
YIELD: 8 CARAMEL APPLES

8 medium Red Delicious apples
8 Popsicle sticks
2-1/4 cups packed brown sugar
3/4 cup butter, cubed
1 can (14 ounces) sweetened condensed milk
3/4 cup dark corn syrup
1/2 cup maple syrup
1-1/2 teaspoons molasses
Dash salt
1/2 teaspoon vanilla extract
Chopped salted peanuts and red-hot candies
4 ounces white baking chocolate, chopped
4 ounces semisweet chocolate, chopped

Wash and dry apples; remove stems. Insert Popsicle sticks into bottoms of apples. Place on a buttered baking sheet; refrigerate until ready to use.

In a large heavy saucepan, combine the brown sugar, butter, milk, corn syrup, maple syrup, molasses and salt. Stir with a wooden spoon over medium-low heat until sugar dissolves. Bring to a boil, stirring constantly, until a candy thermometer reads 248° (firm-ball stage). Remove from the heat; stir in vanilla.

Dip apples, one at a time, into caramel and then into an ice-water bath for 1-2 seconds to set caramel. Dip apples in peanuts; place on the buttered baking sheet. Press red-hot candies onto apples as desired.

In a microwave, melt white chocolate; stir until smooth. Transfer to a small resealable plastic bag; cut a hole in a corner of the bag. Drizzle over apples. Repeat with semisweet chocolate. Decorate with red-hot candies and additional nuts. Let stand until set.

Editor's Note: *We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.*

apple nachos

It doesn't get much easier than whipping together this colorful, crisp treat. These nacho look-alikes will delight anyone with a sweet tooth!

RaeAnn Gnatkowski
CARROLLTON, MICHIGAN

PREP/TOTAL TIME: 20 MIN.
YIELD: 24 SERVINGS

36 caramels
1 Tbsp. water
30 large marshmallows
1/3 cup butter, cubed
4 medium tart apples, peeled and cut into 1/4-in. slices
1/3 cup chopped dry roasted peanuts
1/3 cup miniature semisweet chocolate chips
3 Tbsp. Halloween sprinkles

In a microwave-safe bowl, melt caramels with water; stir until smooth.

Meanwhile, in a large saucepan, melt marshmallows and butter. Arrange apple slices on a large platter. Drizzle with caramel; top with marshmallow mixture. Sprinkle with peanuts, chocolate chips and sprinkles. Serve immediately.

Nutrition Facts: 1 serving equals 149 calories, 6 g fat (3 g saturated fat), 8 mg cholesterol, 76 mg sodium, 25 g carbohydrate, 1 g fiber, 2 g protein.
Diabetic Exchanges: 1-1/2 starch, 1 fat.

APPLE NACHOS

sweet spiced caramel apples

"I love caramel apples, and this is my favorite variation. They make delicious gifts for loved ones all year. My family says they're fabulous!"

Anna Ogden
LOGAN, UTAH

PREP: 20 MIN. COOK: 1 HOUR + STANDING
YIELD: 10 SERVINGS

10 medium tart apples
10 Popsicle sticks
2-1/4 cups packed brown sugar
2 cups half-and-half cream
1 cup light corn syrup
1 cup butter, cubed
1 tsp. vanilla extract
2 Tbsp. sugar
1 Tbsp. ground cinnamon
2-3/4 cups white baking chips
3 Tbsp. shortening

Wash and dry apples; remove stems. Insert Popsicle sticks into the bottoms of apples. Place on a buttered baking sheet; refrigerate until ready to use.

In a large heavy saucepan, combine the brown sugar, cream, corn syrup and butter. Bring to a boil over medium-high heat. Cook and stir until a candy thermometer reads 248° (firm-ball stage), about 50 minutes. Remove from the heat; stir in vanilla. Dip apples into the hot caramel to completely coat. Place on prepared pan; let stand until set.

In a small bowl, combine sugar and cinnamon; set aside. In a microwave, melt white chips and shortening; stir until smooth. Dip one caramel apple into the warm white chip mixture and immediately sprinkle with cinnamon-sugar. Place on a waxed paper-lined baking sheet. Repeat.

Editor's Note: *We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.*

STICK TO THESE TIPS

- Chill apples before starting; warm caramel sticks better to cold apples. Also make sure to wash and dry the fruit.
- Apples might need to be dipped into caramel twice to get the amount of coating and coverage desired.
- Place caramel-dipped apples in the freezer just long enough for the caramel to cool before drizzling with melted chocolate.
- If caramel pools at the bottom of the apple, push it back onto the apple with your fingers.

For tips on decorating the sticks and other caramel apple ideas, visit **tasteofhome.com/caramelapples**

MORE ONLINE

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A HEARTIER BREAKFAST IS QUICKER AND EASIER
WITH JIMMY DEAN FULLY COOKED SAUSAGE CRUMBLES.

Shine On

CIAO DOWN

Share the rich flavors of Italy with family and friends at your next autumn gathering

the best eggplant parmesan

"I love eggplant and have many recipes, but this one's my favorite. The cheeses and seasonings make it memorable."

Dottie Kilpatrick
WILMINGTON, NORTH CAROLINA

PREP: 1-1/4 HOURS BAKE: 35 MIN. + STANDING
YIELD: 2 CASSEROLES (8 SERVINGS EACH)

3 garlic cloves, minced
1/3 cup olive oil
2 cans (28 oz. each) crushed tomatoes
1 cup pitted ripe olives, chopped
1/4 cup thinly sliced fresh basil leaves or 1 Tbsp. dried basil
3 Tbsp. capers, drained
1 tsp. crushed red pepper flakes
1/4 tsp. pepper

EGGPLANT:

1 cup all-purpose flour
4 eggs, beaten
3 cups dry bread crumbs
1 Tbsp. garlic powder
1 Tbsp. minced fresh oregano or 1 tsp. dried oregano
4 small eggplants (about 1 lb. each), peeled and cut lengthwise into 1/2-in. slices
1 cup olive oil

CHEESE:

2 eggs, beaten
2 cartons (15 oz. each) ricotta cheese
1-1/4 cups shredded Parmesan cheese, divided
1/2 cup thinly sliced fresh basil leaves or 2 Tbsp. dried basil
1/2 tsp. pepper
8 cups (32 oz.) shredded part-skim mozzarella cheese

In a Dutch oven over medium heat, cook garlic in oil for 1 minute. Stir in the tomatoes, olives, basil, capers, pepper flakes and pepper. Simmer, uncovered, for 45-60 minutes or until thickened.

Meanwhile, for eggplant, place flour and eggs in separate shallow bowls. In another bowl, combine the bread crumbs, garlic powder and oregano. Dip eggplant in the flour, eggs, then bread crumb mixture.

In a large skillet, cook eggplant in batches in oil for 5 minutes on each side or until tender. Drain on paper towels. In a large bowl, combine the eggs, ricotta, 1/2 cup Parmesan cheese, basil and pepper.

In each of two greased 13-in. x 9-in. baking dishes, layer 1-1/2 cups tomato sauce, four eggplant slices, 1 cup ricotta mixture and 2 cups mozzarella cheese. Repeat layers. Sprinkle each with remaining Parmesan cheese. Bake, uncovered, at 350° for 35-40 minutes or until bubbly. Let stand for 10 minutes before cutting.

italian sausage grinders

"This recipe has been in our family for more years than I would like to admit. I eliminated the anise seed, but the sandwiches are wonderful with or without it."

Sally Yeagle
BURLINGTON, WISCONSIN

PREP: 15 MIN. COOK: 30 MIN.
YIELD: 12 SERVINGS

12 Italian sausage links (4 oz. each)
3 Tbsp. olive oil
1-1/2 cups water
2 cans (6 oz. each) tomato paste
1 can (8 oz.) tomato sauce
3 garlic cloves, minced
1 tsp. sugar
1 tsp. each dried basil, oregano and parsley flakes
12 brat buns, split and toasted
1/4 cup shredded Parmesan cheese

In a large skillet, brown sausages in oil; drain. Stir in the water, tomato paste, tomato sauce, garlic, sugar and seasonings; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until meat is no longer pink.

Serve sausages on buns with sauce; sprinkle with Parmesan cheese.

Do you have a potluck pleaser that always wins raves? Send it our way at **tasteofhome.com/submit**

balsamic pork scallopine

"My sister wanted to make a romantic dinner for her fiancé, so I developed this dish by tweaking my veal scallopine recipe. It was a tasty success."

Mary Cokenour
MONTICELLO, UTAH

PREP: 25 MIN. COOK: 30 MIN.
YIELD: 12 SERVINGS

3 lbs. pork sirloin cutlets
1-1/2 cups all-purpose flour
1/2 cup olive oil
2 Tbsp. butter
1 medium onion, chopped
1/2 cup chopped roasted sweet red peppers
6 garlic cloves, minced
1 can (14-1/2 oz.) reduced-sodium chicken broth
1/2 cup minced fresh basil or 2 Tbsp. dried basil
1/2 cup balsamic vinegar
1/2 tsp. pepper

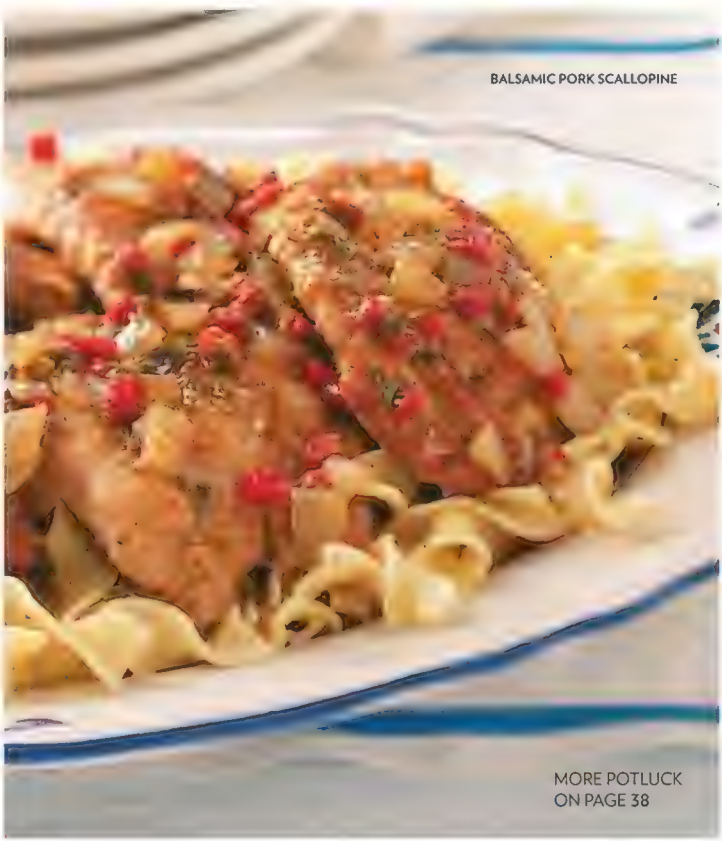
NOODLES:
1 pkg. (16 oz.) egg noodles
1/2 cup half-and-half cream
1/4 cup grated Romano cheese
1/4 cup butter, cubed
1/2 tsp. pepper
1/4 tsp. garlic powder

Dredge pork cutlets in flour. Heat oil and butter in a large skillet over medium-high heat; add pork and brown in batches. Set aside.

Add onion and red peppers to the pan; saute until onion is tender. Add garlic; cook 1 minute longer. Add the broth, basil, vinegar and pepper. Return pork to the pan, layering if necessary.

Cover and cook over low heat for 15-20 minutes or until meat is no longer pink.

Meanwhile, in a Dutch oven, cook noodles according to package directions. Drain; stir in the cream, cheese, butter, pepper and garlic powder. Serve with pork.



BALSAMIC PORK SCALLOPINE

MORE POTLUCK ON PAGE 38

A Classico Exclusive Recipe, from EVERYDAY with RACHAEL RAY

Fiery Penne

Serves 6
Prep: 25 minutes
Cook: 30 minutes

Ingredients:

- 1 lb penne pasta
- 1-1/2 lbs ground pork
- 2 Tbsp extra-virgin olive oil
- 3/4 lb cremini mushrooms, quartered
- 7 cloves garlic or 4 tsp, coarsely chopped
- 5 scallions, white and green parts separated and thinly sliced
- **One 24-ounce jar Classico® Tomato & Basil Pasta Sauce**
- 1 Tbsp crushed red pepper
- Salt and black pepper
- 1/4 cup chopped flat-leaf parsley
- 1/4 cup grated parmesan cheese, plus more for serving

Directions:

1. In a large pot of boiling, salted water, cook the pasta until al dente. Drain, reserving 1 cup of the pasta cooking water, and transfer to a large serving bowl.

2. In a large skillet, heat 2 Tbsp olive oil over high heat. Add the pork, red pepper, 1 tsp salt and 1/2 tsp black pepper and cook, stirring occasionally, until no longer pink, about 5 minutes. Add the mushrooms, garlic, and scallion whites and cook, stirring until softened, for 3 minutes. Lower the heat to medium, add Classico Tomato & Basil Pasta Sauce and reserved pasta water and simmer for 10 minutes.

3. Pour sauce over the pasta; add the parsley, scallion greens and cheese and toss. Pass extra parmesan at the table.

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bacon-cheese stuffed shells

"I make these cheesy shells for parties or for friends and always get rave reviews. This dish will satisfy even the pickiest eaters."

Bekie Anderson
AUSTIN, TEXAS

PREP: 45 MIN. BAKE: 40 MIN.
YIELD: 12 SERVINGS

24 uncooked jumbo pasta shells
1 cup chopped fresh mushrooms
1 cup finely chopped onion
1 Tbsp. plus 1/4 cup butter, divided
1-1/2 cups ricotta cheese
1 pkg. (8 oz.) cream cheese, softened, divided
1-1/2 cups shredded Asiago cheese, divided
1 cup shredded Parmesan cheese
1 cup crumbled cooked bacon
2 Tbsp. minced fresh parsley, divided
1/2 tsp. garlic salt
1/2 tsp. ground nutmeg
1/4 tsp. pepper
2 Tbsp. all-purpose flour
2 cups heavy whipping cream
1/2 cup chicken broth
1/2 cup 2% milk
2 cups shredded Romano cheese
1-1/2 cups shredded part-skim mozzarella cheese

Cook pasta according to package directions. Meanwhile, in a large skillet, saute mushrooms and onion in 1 Tbsp. butter until tender.

In a large bowl, beat ricotta and 4 oz. cream cheese until blended. Stir in 1/2 cup Asiago cheese, Parmesan cheese, bacon, 1 Tbsp. parsley, garlic salt, nutmeg, pepper and mushroom mixture. Spoon into shells; place in a greased 13-in. x 9-in. baking dish.

In a large saucepan, melt remaining butter. Stir in flour until smooth; gradually add the cream, broth and milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Stir in Romano cheese and the remaining cream cheese, Asiago and parsley. Pour over shells. Sprinkle with mozzarella cheese. Cover and bake at 350° for 30 minutes. Uncover; bake 10-15 minutes longer or until bubbly.

For more scrumptious Italian recipes, visit tasteofhome.com/italian

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1. BUFFALO RANCH POPCORN
2. SWEET-TOOTH POPCORN
3. TEX-MEX POPCORN
4. GINGERBREAD CARAMEL CRUNCH
5. ROSEMARY-PARMESAN POPCORN

OCTOBER is Popcorn Month!

POP STARS

Chart-topping additions make ordinary popcorn a tastebud-tingling treat

sweet-tooth popcorn

"I like to be creative with this recipe and add different things to make it festive for the holidays. Everyone says the sweet and salty taste is addicting."

Daynna Puckett
BROKEN BOW, OKLAHOMA

PREP: 25 MIN. + STANDING
YIELD: 4 QT.

1 pkg. (3.3 oz.) butter-flavored microwave popcorn
1 lb. white candy coating, chopped
1 cup peanut M&M's
1 cup Reese's pieces
1 cup salted cashews
1 cup pecan halves

Microwave popcorn according to package directions. Place in a large bowl. In a microwave, melt candy coating; stir until smooth. Pour over popcorn and stir until coated. Combine the M&M's, Reese's pieces, cashews and pecans; stir into popcorn mixture.

Immediately spread onto waxed paper; let stand until set. Break into pieces. Store in an airtight container.

rosemary-parmesan popcorn

Adults will enjoy the savory herb and cheese flavor of this gourmet-style popcorn. But you might have to share it with the kids, too.

Dan Kelmenson
WEST BLOOMFIELD, MICHIGAN

PREP/TOTAL TIME: 20 MIN.
YIELD: 10 CUPS

1/4 cup fresh rosemary leaves
10 cups popped popcorn
1/4 cup butter, melted
3 Tbsp. grated Parmesan cheese
1/2 tsp. salt
1/4 tsp. coarsely ground pepper

Place rosemary on a baking sheet. Bake at 300° for 10 minutes or until crisp. Finely chop rosemary or crush using a mortar and pestle; set aside.

Place popcorn in a large bowl; drizzle with butter. Sprinkle with cheese, salt, pepper and rosemary; toss to coat.

tex-mex popcorn

A spicy Southwest seasoning blend makes this snackin' good popcorn ideal for any fiesta or just late-night munching. You can adjust the chili powder to your liking.

Katie Rose
PEWAUKEE, WISCONSIN

PREP/TOTAL TIME: 15 MIN.
YIELD: 4 QT.

1/2 cup popcorn kernels
3 Tbsp. canola oil
1/2 tsp. cumin seeds
Refrigerated butter-flavored spray
1/4 cup minced fresh cilantro
1 tsp. salt
1 tsp. chili powder
1/2 tsp. garlic powder
1/8 tsp. smoked paprika

In a Dutch oven over medium heat, cook the popcorn kernels, oil and cumin seeds until the oil begins to sizzle. Cover and shake for 2-3 minutes or until the popcorn stops popping.

Transfer to a large bowl; spritz with butter-flavored spray. Add the remaining ingredients and toss to coat. Continue spritzing and tossing until the popcorn is coated. Serve immediately.

Before coating, sift through the popped corn for any unpopped kernels.

buffalo ranch popcorn

Joyce McCarthy
SUSSEX, WISCONSIN

Combine 1/3 cup buffalo wing sauce, 2 Tbsp. melted butter and 1/8 tsp. cayenne pepper. Drizzle over 16 cups popped popcorn; toss to coat. Sprinkle with 1 Tbsp. ranch salad dressing mix. Makes 16 cups.

gingerbread caramel crunch

If you love gingerbread, you won't be able to resist this crispy, crunchy corn. Munch it yourself, or share it as a tasty gift!

Lynne Weigle-Snow
ALEXANDRIA, VIRGINIA

PREP: 25 MIN. BAKE: 1 HOUR
YIELD: 3-1/2 QT.

14 cups air-popped popcorn
3/4 cup packed brown sugar
1/2 cup butter, cubed
1/4 cup light corn syrup
1/4 cup molasses
1-1/2 tsp. ground ginger
1/2 tsp. ground cinnamon
1/4 tsp. salt
1/2 tsp. baking soda
1/2 tsp. vanilla extract

Pour coating over popcorn while it's still warm, so the popcorn coats more evenly.

Place popcorn in a large bowl coated with cooking spray; set aside. Butter the sides of a small heavy saucepan; add the brown sugar, butter, corn syrup, molasses, ginger, cinnamon and salt. Bring to a boil over medium heat, stirring constantly. Boil without stirring for 5 minutes.

Remove from the heat; stir in baking soda (mixture will foam). Stir in vanilla. Quickly pour over popcorn and mix well.

Transfer to two greased 15-in. x 10-in. x 1-in. baking pans. Bake at 250° for 1 hour, stirring every 10 minutes. Remove from pans and place on waxed paper to cool. Store in an airtight container.

POPPED PERFECTION

Associate Food Editor Annie Rundle loves the Whirley Pop stovetop popcorn popper. "At around $20, it's inexpensive, fun to use and easy to clean. The kids can help because the cranking handle is wooden and cool to the touch. You can even add seasoning while it cooks. Most importantly, it makes really good popcorn!" Find it at retailers such as Bed Bath and Beyond or visit **wabashvalleyfarms.com**.

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REVIEWS NUTRITION

Lemon-Herb Roast Chicken with Pan Gravy

Prep: 15 min. Roast: 1 hr. 35 min. Cook: 10 min. Makes: 6 servings

- 1 lemon
- 1 can (10¾ oz.) *Campbell's*® Condensed Cream of Chicken Soup (Regular **or** 98% Fat Free)
- 1 **tbsp.** chopped fresh rosemary leaves **or** 1 tsp. dried rosemary leaves, crushed
- 1 **tbsp.** chopped fresh thyme leaves **or** 1 tsp. dried thyme leaves, crushed
- 3 cloves garlic, minced
- 1 roasting chicken (5 to 7 lbs.)
- ¼ cup dry white wine
- ¼ cup water

1. Heat oven to 375°F. Grate 1½ **tsp.** zest and squeeze 1 **tbsp.** juice from lemon.
2. Stir lemon zest, lemon juice, soup, rosemary, thyme and garlic in medium bowl. Reserve 1 **cup** soup mixture for gravy. Place chicken into shallow roasting pan.
3. Roast chicken 20 min. Brush chicken with ¼ **cup** soup mixture.
4. Roast 1 hour and 15 min. or until chicken is cooked through. Remove chicken to serving platter and keep warm.
5. Spoon off fat from pan juices. Stir wine in roasting pan and heat over medium-high heat to a boil, scraping up browned bits from bottom of pan. Stir in reserved soup mixture and water and cook until mixture is hot and bubbling. Serve gravy with chicken.

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COOK SMART

EASY MEAL SOLUTIONS FROM OUR READERS & THE *TOH* TEST KITCHEN

DRESSED FOR THE OCCASION

No matter your style, you'll find a garnish here to make your holiday turkey a real showpiece

CONTEMPORARY

You only need a few key players to give your bird a modern look. We used pears, both whole and cut into wedges, and a few bay leaves.

SIMPLE

Save yourself a shopping trip by using the roasted vegetables you make for dinner as the garnish. Simply tuck them around the bird on your serving platter. The different colors and textures create a rustic look. We recommend using Roasted Harvest Vegetables on page 89.

THEMED

Take one type of food—we chose citrus—for this unique garnish. We cut lemons, oranges, limes and kumquats into different sizes, finishing off with a lemon rose. Learn how to make the rose at **tasteofhome.com/citrusrose**

FANCY

Go green with this subtle beauty treatment. Using a paring knife, cut green onions into strips and submerge in ice water for 10-20 minutes. The cold water will make them curl. Shake off excess water and store in the fridge. Gently place them around the turkey, along with a few sliced fresh artichoke hearts, before serving.

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Tuscan Farmhouse Salad

- 2 pouches (2.6 oz.) StarKist® Yellowfin Tuna in Extra Virgin Olive Oil
- 6 cups salad greens, washed
- 1 can (14 oz.) quartered artichoke hearts, drained
- ½ cup sliced roasted red peppers
- 12 olives, (kalamata and green olives) sliced in half
- ¼ cup blue cheese, crumbled
- ¼ cup toasted pine nuts

Directions:

1. Place salad greens in large bowl. Add artichoke hearts, peppers, olives, tuna, blue cheese and pine nuts and toss well.
2. If desired, sprinkle with some red wine vinegar or balsamic vinegar and serve.

Serves: 4
Prep Time: 10 minutes
Cook Time: 0 minutes

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PULL A FEW FAST ONES

Guests will think you spent hours on these tantalizing party-starters

spicy garlic shrimp

Jasmin Baron
LIVONIA, NEW YORK

In a skillet, cook 3 garlic cloves and 1/2 tsp. pepper flakes in 3 Tbsp. butter. Add 1 lb. uncooked medium shrimp; cook until pink. Remove shrimp; set aside. Add 1/2 cup wine to pan. Cook until liquid is reduced by half. Return shrimp; heat through. Makes 2-1/2 dozen.

greek deli kabobs

Vikki Spengler
OCALA, FLORIDA

Place 24 roasted red pepper strips, 1 lb. mozzarella cheese, cut into 48 1/2-in. cubes, 24 broccoli florets and 24 slices of hard salami in a large resealable plastic bag. Add 1/2 cup Greek vinaigrette; seal bag and refrigerate for 4 hrs. Discard marinade; thread cheese cubes, meat and vegetables onto short skewers. Makes 2 dozen.

cherry-brandy baked brie

Kevin Phebus
KATY, TEXAS

Top 8 oz. of Brie cheese with 1/2 cup each dried cherries and chopped walnuts, 1/4 cup each brown sugar and brandy. Bake at 350° for 15-20 min. Serve with baguettes. Serves 8.

crispy taco wings

Blanche Gibson
GORDON, WISCONSIN

Toss 2-1/2 lbs. of cut-up chicken wings with 1/2 cup flour and a package of taco seasoning. Dip each coated wing into 1/2 cup melted butter and 1-3/4 cups crushed corn chips. Bake at 350° for 30-40 min. Makes 2 dozen.

layered pesto cheese spread

Denise Hruz
GERMANTOWN, WISCONSIN

Beat 8 oz. cream cheese and 1/2 cup butter until smooth. Combine 3 oz. jar of pesto and 1/4 cup Parmesan cheese. Layer half of cream cheese mixture, pesto mixture and 1/4 cup chopped sun-dried tomatoes into a 3-cup plastic wrap-lined bowl. Repeat layers. Chill. Serve with pita chips. Makes 2-1/2 cups.

salsa verde

Nanette Hilton
LAS VEGAS

Simmer 8 tomatillos until tender; drain. Place in a food processor with a peeled pitted avocado, a small onion, a jalapeno pepper and 1/3 cup fresh cilantro. Process until blended. Serve with chips. Salt to taste. Makes 2-1/2 cups.

HUNGRY FOR HOMEWORK

Cooking is part of the curriculum for this homeschooled boy. And it's a subject he loves

Spending time in the kitchen with Mom is a priority for 9-year-old **Anthony Laughinghouse** (left). In fact, it's part of his school day.

His mom, Deanna, homeschools Anthony and incorporates baking and candy making into his schoolwork, since using recipes teaches him math as well as cooking skills. And he's especially good at cracking eggs.

Anthony's grandpa is a chef, so cooking just might be in this fourth-grader's genes. He has already started dreaming up his own recipes for spaghetti tacos and caramel-topped waffles. "I believe I have a future chef in the making here," says Deanna proudly.

Go Nuts! Coconut Caramels are a family favorite. Anthony and his mom make this chewy candy several times a year, especially at Easter. They're so sweet and yummy, we think Anthony deserves an A!

go nuts! coconut caramels

"I got this recipe from a cooking show on TV but made some adjustments to suit our tastes. Anthony and I like how the sweet white chocolate chips bring out the saltiness of the caramels."

Deanna Polito-Laughinghouse
RALEIGH, NORTH CAROLINA

PREP: 10 MIN. COOK: 5 MIN. + COOLING
YIELD: ABOUT 3/4 LB.

1 tsp. butter
24 caramels
3/4 cup plus 2 Tbsp. flaked coconut, divided
1/2 cup white baking chips
1/2 cup salted peanuts

Line an 8-in. x 4-in. loaf pan with foil and grease the foil with butter; set aside.

In a microwave-safe bowl, combine the caramels, 3/4 cup coconut, baking chips and peanuts. Microwave on high, uncovered, for 1 minute; stir. Cook, uncovered, 30-60 seconds longer or until caramels are melted; stir to combine. Press into prepared pan. Sprinkle with remaining coconut. Cool.

Using foil, lift candy out of pan. Discard foil; cut candy into 1-in. squares.

Editor's Note: *This recipe was tested in a 1,100-watt microwave.*

Nutrition Facts: 1 piece equals 70 calories, 4 g fat (2 g saturated fat), 1 mg cholesterol, 38 mg sodium, 9 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchanges:** 1/2 starch, 1/2 fat.

MORE KIDS IN THE KITCHEN ON PAGE 50

We're looking for your best kid-friendly recipes that young ones can help make— anything from healthy snacks to dinner and dessert. Send to **editors@tasteofhome.com**. Please put "Kids in the Kitchen" in the subject line.

Ariana Jayden Innes
Age 3
DALLAS, GEORGIA

Brody Morgan
Age 4
EVA, ALABAMA

Camden Hayhurst
Age 4
OAKLAND, MARYLAND

Paul Brock
Age 4
PALM HARBOR, FLORIDA

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VEGGIE HEAVEN

This young cook knows the importance of eating her vegetables—and having fun with them

All good cooks know when to get a little adventurous. Take **Katie Helliwell**, 8 (left), of San Diego: She was intrigued by Broccolini and wanted to give it a go, so she came up with her own roasted version. "It's really yummy, and kids will love it," she assures.

Unlike a lot of kids, who turn up their noses at broccoli and other vegetables, Katie loves 'em. Since she was a toddler, her parents have stressed the importance of fresh fruit and veggies, and eating healthfully. Those early lessons now reflect the junior chef she has become.

"I like finding new ways to use vegetables to make good-tasting food," says Katie. She makes veggie mac and cheese, veggie soup and helps her dad with grilled coconut kale, one of her favorites. She also likes to toss an arugula and cashew salad with a dressing made of lemon juice and olive oil.

Katie, who has been cooking with her mom since the age of 2, hopes to become a restaurant chef someday. And with all the experience she'll have by then, we'd all like a table in her restaurant!

baked broccolini

This healthy roasted side dish has a delightful lemony tang that will appeal to even the fussiest eater, young or old.

Katie Helliwell
SAN DIEGO

PREP/TOTAL TIME: 15 MIN.
YIELD: 4 SERVINGS

3/4 lb. Broccolini or broccoli spears
2 Tbsp. lemon juice
2 Tbsp. olive oil
1/2 tsp. salt
1/8 tsp. pepper

Place Broccolini in a greased 15-in. x 10-in. x 1-in. baking pan. Combine the lemon juice, oil, salt and pepper; drizzle over Broccolini and toss to coat.

Bake, uncovered, at 425° for 10-15 minutes or until tender, stirring occasionally.

Nutrition Facts: 1 serving equals 97 calories, 7 g fat (1 g saturated fat), 0 cholesterol, 320 mg sodium, 7 g carbohydrate, 1 g fiber, 3 g protein
Diabetic Exchanges: 1 vegetable, 1 fat

For the newest coloring book page, visit **tasteofhome.com/kids**

MORE ONLINE

Colton Edwards
Age 3
SWARTZ CREEK, MICHIGAN

Preston Hoyes
Age 3
COLUMBIA, MISSOURI

Mary and Portia Wiebers
Ages 7 and 5
OWANKA, SOUTH DAKOTA

Sarah Yannayon
Age 5
WADSWORTH, OHIO

Olivia Locke
Age 2
ANCHORAGE, ALASKA

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CINNAMON BRANCHES OUT

Think it's just for breakfasts and desserts? Get to know the savory side of this storied spice

CINNAMON NUGGETS

- It's true; this spice comes from the bark of a small evergreen tree.
- Cinnamon is fit for a king! The popular spice was once given as a gift to royalty.
- Throw a little cinnamon in with ground coffee to make a gourmet blend at home.
- Try a dash of cinnamon in chili, pasta sauce and cod dishes as your own secret ingredient.
- Most cinnamon in the U.S. is Cassia, a spicier variety from Southeast Asia. "True" cinnamon is called Ceylon, which has a milder, sweeter taste.

moroccan vegetarian stew

"This fragrant, spicy stew can also be served over couscous or with warm pita bread. A dollop of yogurt or sour cream on top will cool it down."

Sonya Labbe
SANTA MONICA, CALIFORNIA

PREP: 20 MIN. COOK: 30 MIN
YIELD: 8 SERVINGS (3 QT.)

1 large onion, chopped
1 Tbsp. olive oil
2 tsp. ground cinnamon
2 tsp. ground cumin
1 tsp. ground coriander
1/2 tsp. cayenne pepper
1/2 tsp. ground allspice
1/4 tsp. salt
3 cups water
1 small butternut squash, peeled and cubed
2 medium potatoes, peeled and cubed
4 medium carrots, sliced
3 plum tomatoes, chopped
2 small zucchini, cut into 1-in. pieces
1 can (15 oz.) garbanzo beans or chickpeas, rinsed and drained

In a Dutch oven, saute onion in oil until tender. Add spices and salt; cook 1 minute longer.

Stir in the water, squash, potatoes, carrots and tomatoes. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until potatoes and squash are almost tender.

Add zucchini and chickpeas; return to a boil. Reduce heat; simmer, uncovered, for 5-8 minutes or until vegetables are tender.

Nutrition Facts: 1-1/2 cups equals 172 calories, 3 g fat (trace saturated fat), 0 cholesterol, 174 mg sodium, 34 g carbohydrate, 8 g fiber, 5 g protein.
Diabetic Exchanges: 2 starch, 1 vegetable

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COOK SMART tips from a pro

A NEW ROLL FOR TURKEY

Start a tradition with this impressive turkey roll. It's easier than you think—our test kitchen's Marie Parker shows you how

maui-inspired turkey breast roll

"I dreamed up this recipe because my family loves macadamia nuts and not having to deal with turkey bones on Thanksgiving. It's the most delicious turkey I've ever had."

Leimomi Lear
WAKEFIELD, NEW HAMPSHIRE

PREP: 40 MIN. BAKE: 2-1/4 HOURS
YIELD: 12 SERVINGS

- 2 boneless turkey breast halves (2 to 2-1/2 lbs. each)
- 3/4 cup butter, softened, divided
- 4 garlic cloves, minced
- 1 Tbsp. fresh sage or 1 tsp. dried sage leaves
- 2 celery ribs, chopped
- 1 small onion, chopped
- 3 cups reduced-sodium chicken broth
- 1/2 cup chopped macadamia nuts, toasted
- 2 tsp. poultry seasoning
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 pkg. (12 oz.) unseasoned stuffing cubes
- 1/2 cup unsweetened pineapple juice
- 1 Tbsp. olive oil

GRAVY:

- 1-3/4 cups reduced-sodium chicken broth
- 2 Tbsp. cornstarch
- 2 Tbsp. unsweetened pineapple juice

1. Overlap the flattened turkey breasts. Rub butter, minced garlic and sage over the turkey. Top with prepared stuffing.

2. Roll up the turkey jelly-roll style, starting at the short side and rolling away from you.

3. Arrange reserved skin over the top of the roll.

4. Tie the roll with kitchen string before roasting.

Remove skin from the turkey breasts; set aside. Flatten turkey breasts to 3/8-in. thickness. Place breasts side by side so that they are overlapping slightly. Combine 1/2 cup butter, garlic and sage; rub over turkey.

In a large skillet, melt remaining butter. Add celery and onion; saute until tender. Add the broth, nuts and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 2 minutes. Stir in stuffing cubes.

Spread stuffing mixture over turkey to within 1 in. of edges. Roll up jelly-roll style, rolling turkey away from you; arrange skin over top of roll. Tie with kitchen string at 2-in. intervals.

Place on a rack in a large roasting pan. Combine pineapple juice and olive oil; set aside.

Bake turkey at 325° for 2-1/4 to 2-3/4 hours or until a meat thermometer reads 170°, basting occasionally with pineapple juice mixture.

Remove meat to a serving platter and keep warm. For gravy, add broth to the pan, scraping to loosen browned bits. Pour into a small saucepan and bring to a boil. Combine cornstarch and pineapple juice until smooth; gradually stir into the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey.

For more cooking techniques, visit tasteofhome.com/howto

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THE DAY AFTER TURKEY

When planning Thanksgiving dinner, figure out how you'll use your leftovers, too

BY JAMIE DUNN
CULINARY SPECIALIST, TASTE OF HOME COOKING SCHOOL

During the holiday season, we plan our Thanksgiving and Christmas meals with care. I not only plan the foods for those special days but also for the days after the holidays. It is easy to create a whole new sense of tradition using leftover ingredients to fuel menus for the post-holiday season.

One of my favorite recipes, Mushroom Turkey Tetrazzini, shared by TOH reader Linda Howe, is the perfect way to use leftover turkey, pasta and vegetables. Best of all, it's light in calories but rich in taste with a touch of nutmeg that ties in with the flavors of the season. Give it a try!

mushroom turkey tetrazzini

"This creamy, comforting casserole is a real family pleaser. It's easy to prepare, making it ideal for any night of the week."

Linda Howe
LISLE, ILLINOIS

PREP: 35 MIN. BAKE: 25 MIN.
YIELD 8 SERVINGS

- 12 ounces uncooked spaghetti, broken into 2-inch pieces
- 2 teaspoons chicken bouillon granules
- 1/2 pound sliced fresh mushrooms
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/4 cup sherry or reduced-sodium chicken broth
- 3/4 teaspoon salt-free lemon-pepper seasoning
- 1/2 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 1 cup fat-free evaporated milk
- 2/3 cup grated Parmesan cheese, divided
- 4 cups cubed cooked turkey breast
- 1/4 teaspoon paprika

Cook spaghetti according to package directions. Drain, reserving 2-1/2 cups cooking liquid. Stir bouillon into cooking liquid and set aside. Place spaghetti in a 13-in. x 9-in. baking dish coated with cooking spray; set aside.

In a large nonstick skillet, saute mushrooms in butter until tender. Stir in flour until blended. Gradually stir in sherry or broth and reserved cooking liquid. Add the lemon-pepper, salt and nutmeg. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat to low; stir in milk and 1/3 cup Parmesan cheese until blended. Add turkey; cook and stir until heated through. Pour turkey mixture over spaghetti and toss to combine. Sprinkle with paprika and remaining Parmesan cheese.

Cover and bake at 375° for 25-30 minutes or until bubbly.

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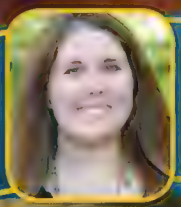

Jennifer Houck Spink
from Deep Gap, NC, presents
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Rachael Hutchings
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"My GREEK SALAD PIZZA makes an easy, everyday meal that's healthier than traditional pizzas without sacrificing flavor."

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LEFTOVER-LICIOUS!

Let the Thanksgiving feast continue by using tasty leftovers in these easy after-work menus

Monday

cranburgers with sweet potato fries

Any extra cranberry sauce and stuffing mix are put to delicious use in these hearty turkey burgers. Dress up some packaged fries and dinner is done.

Nancy Bourget
FORT HOOD, TEXAS

PREP/TOTAL TIME: 30 MIN.
YIELD: 6 SERVINGS

1 pkg. (16 ounces) frozen French-fried sweet potatoes
Olive oil-flavored cooking spray
1 tsp. pesto sauce mix
1/4 tsp. celery seed
1/4 tsp. ground thyme

BURGERS:
1 cup whole-berry cranberry sauce
1 cup turkey-flavored stuffing mix
1/4 tsp. ground thyme
1-1/2 lbs. ground turkey
1 Tbsp. canola oil
6 lettuce leaves
6 sesame seed hamburger buns, split
1/3 cup turkey gravy, warmed
6 slices jellied cranberry sauce

Place fries in a greased 15-in. x 10-in. x 1-in. baking pan; spritz with cooking spray. Combine the pesto mix, celery seed and thyme; sprinkle over fries. Bake at 400° for 20 minutes.

Meanwhile, in a large bowl, combine whole-berry cranberry sauce, stuffing mix and thyme. Crumble turkey over mixture and mix well. Shape into six patties.

In a large skillet, cook burgers in oil over medium heat for 6-8 minutes on each side or until a meat thermometer reads 165° and juices run clear.

Place burgers on lettuce-lined buns; top with a spoonful of gravy and a slice of cranberry sauce. Serve with fries.

Editor's Note: *This recipe was tested with McCormick pesto sauce mix.*

MORE WEEKNIGHT SOLUTIONS ON PAGES 60-61

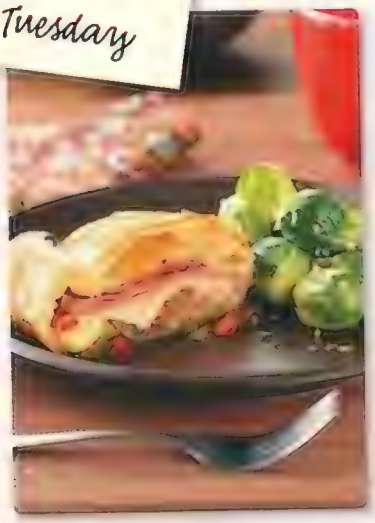
on the side . . .

toffee-crunch coffee sundaes

Microwave 1 cup chocolate chips, 1/2 cup coffee ice cream and 1 Tbsp. corn syrup until smooth. Layer scoops of coffee ice cream, chocolate mixture and chopped Heath candy bars in four parfait glasses. Repeat layers. Serve with whipped cream. Serves 4.

Beth Royals RICHMOND, VIRGINIA

Tuesday



hot ham & cheese slices

Rescue dinner on busy days with these super-easy twists on traditional ham and cheese. The crispy puff pastry pockets are a great way to use up leftover ham.

taste of home fieldeditor **Pat Stevens** GRANBURY, TEXAS

PREP/TOTAL TIME: 10 MIN.
YIELD: 8 SERVING

- 1 cup sliced fresh mushrooms
- 1 small sweet red pepper, chopped
- 2 green onions, chopped
- 2 Tbsp. butter
- 1 pkg. (17.3 ounces) frozen puff pastry, thawed
- 1/2 lb. thinly sliced baked ham
- 1/2 lb. sliced Swiss cheese

In a large skillet, saute the mushrooms, pepper and onions in butter until tender. Set aside.

Unfold pastry. Layer the ham, cheese and mushroom mixture off-center on each sheet of pastry. Fold pastry over filling; pinch seams to seal. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 400° for 18-22 minutes or until golden brown. Let stand for 5 minutes. Cut each with a serrated knife into 4 slices.

on the side . . .

lemony brussels sprouts

Boil 1-1/2 lbs. fresh Brussels sprouts until crisp-tender; drain. In a skillet, cook sprouts, 1 tsp. lemon juice, 1/8 tsp. each salt and pepper in 1/3 cup butter until tender. Stir in 2 minced garlic cloves; cook 1 min. longer. Serves 6.

taste of home fieldeditor **Joyce Guth** MOHNTON, PENNSYLVANIA

Wednesday

sloppy josé supper

This fun take on sloppy joes starts with a package of corn bread mix, or you can use leftover corn bread. They're simple and satisfying with great Southwest flavor.

Bethany Creaser DERBY LINE, VERMONT

PREP: 15 MIN. COOK: 20 MIN.
YIELD: 5 SERVINGS

- 1 pkg. (8-1/2 ounces) corn bread/muffin mix
- 1 lb. lean ground beef (90% lean)
- 1/2 cup chopped sweet red pepper
- 1/3 cup chopped onion
- 1 celery rib, chopped
- 2 garlic cloves, minced
- 1 chipotle pepper in adobo sauce, chopped
- 1 tsp. chili powder
- 1 tsp. ground cumin
- 1-1/4 cups salsa
- 2 Tbsp. chili sauce
- 2/3 cup shredded Mexican cheese blend
- Sour cream

Prepare and bake corn bread according to package directions.

Meanwhile, in a large skillet, cook the beef, red pepper, onion and celery over medium heat until meat is no longer pink; drain. Add the garlic, chipotle pepper, chili powder and cumin; cook 1 minute longer.

Stir in salsa and chili sauce; simmer for 3-5 minutes or until slightly thickened.

Cut corn bread into nine squares; save four pieces for another use. Top each square of remaining corn bread with 2/3 cup beef mixture and 2 tablespoons cheese. Dollop with sour cream.

on the side . . .

herbed corn

Cook 8 cups corn, 1 cup chopped red onion and 12 minced garlic cloves in 3/4 cup butter until tender. Add 4 tsp. Italian seasoning and 1 tsp. salt. Serves 8.

Tania Bikerman PITTSBURGH

Thursday

turkey white bean soup

This no-fuss meal-in-a-bowl will stick to your ribs on a cool autumn night. Using leftover turkey will save even more time in the kitchen.

Amy Martell
CANTON, PENNSYLVANIA

PREP: 35 MIN. COOK: 5 HOURS
YIELD: 8 SERVINGS (3 QUARTS)

1 lb. bulk pork sausage
4 cups cubed cooked turkey
2 cans (14-1/2 ounces each) beef broth
1 can (15 ounces) white kidney or cannellini beans, rinsed and drained
1 can (14-1/2 ounces) diced tomatoes, undrained
4 medium carrots, chopped
1 medium onion, chopped
1 medium green pepper, chopped
1 celery rib, chopped
2 tsp. Italian seasoning
1/4 tsp. cayenne pepper

Crumble sausage into a large skillet; cook and stir until no longer pink. Drain. Transfer to a 5- or 6-qt. slow cooker. Stir in the remaining ingredients. Cover and cook on low for 5-6 hours or until vegetables are tender.

on the side . . .

easy parmesan biscuits

Dip large refrigerated flaky biscuits in melted butter, then in grated Parmesan cheese. Bake according to package directions. Serves 5.

Linda Becker OLYMPIA, WASHINGTON

Friday

baked fish with cheese sauce

A tangy mustard-cheese sauce transforms flaky orange roughy into a special entree that's ready in minutes.

Kristin Reynolds
VAN BUREN, ARKANSAS

PREP/TOTAL TIME: 20 MIN.
YIELD: 4 SERVINGS

4 orange roughy fillets (4 oz. each)
1 Tbsp. butter, melted
2 Tbsp. dry bread crumbs
1 Tbsp. all-purpose flour
3/4 cup 2% milk
1/2 cup shredded cheddar cheese
1-1/2 tsp. Dijon mustard

Place fish in a greased 11-in. x 7-in. baking dish. Brush with butter; sprinkle with bread crumbs. Bake at 400° for 15-20 minutes or until fish flakes easily with a fork.

Meanwhile, in a small saucepan, combine flour and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in cheese and mustard until cheese is melted. Serve with fish.

Nutrition Facts: 1 fillet with 3 tablespoons sauce equals 206 calories, 9 g fat (5 g saturated fat), 94 mg cholesterol, 279 mg sodium, 7 g carbohydrate, trace fiber, 24 g protein. **Diabetic Exchanges:** 3 lean meat, 1 fat, 1/2 starch

on the side . . .

dijon-walnut spinach salad

Combine a 9-oz. pkg. of spinach, 4 oz. feta cheese and 1 cup each dried cranberries and toasted walnuts. Toss with 1/2 cup honey Dijon vinaigrette. Serves 12.

Chris DeMontravel MOHEGAN LAKE, NEW YORK

FAST & FESTIVE

You'll give thanks for these surprisingly simple, sized-right holiday dishes

twice-baked sweet potatoes

"Everyone loves twice-baked potatoes, but they're even better made with sweet potatoes! The microwave helps turn an ordinary vegetable into a dish fit for a holiday."

taste of home fieldeditor **Darlene Brenden**
SALEM, OREGON

PREP: 20 MIN. BAKE: 15 MIN.
YIELD: 2 SERVINGS

2 medium sweet potatoes
2 oz. cream cheese, softened
2 Tbsp. sour cream
1 Tbsp. butter
1/4 tsp. salt
2 Tbsp. brown sugar
1/2 tsp. ground cinnamon

Scrub and pierce potatoes; place on a microwave-safe plate. Microwave, uncovered, on high for 12-14 minutes or until tender, turning once.

When cool enough to handle, cut a thin slice off the top of each potato and discard. Scoop out pulp, leaving a thin shell. In a large bowl, mash the pulp. Add the cream cheese, sour cream, butter and salt; mix well. Spoon into potato shells.

Place on a baking sheet. Sprinkle with brown sugar and cinnamon. Bake, uncovered, at 425° for 12-15 minutes or until heated through and topping is golden brown.

Editor's Note: *This recipe was tested in a 1,100-watt microwave.*

turkey saltimbocca

This Italian twist on the holiday staple combines sage and prosciutto for a tempting tenderloin that's so good you won't believe it's made in a skillet.

Deirdre Dee Cox
MILWAUKEE

PREP/TOTAL TIME: 30 MIN.
YIELD: 2 SERVINGS

1 turkey breast tenderloin (8 oz.)
1/8 tsp. pepper
1/4 cup all-purpose flour
2 Tbsp. butter, divided
1-1/2 tsp. olive oil
1 thin slice prosciutto or deli ham, cut into thin strips
2 Tbsp. minced fresh sage
1/4 cup white wine or chicken broth

Cut tenderloin in half lengthwise; flatten each half to 1/2-in. thickness. Sprinkle with pepper. Place flour in a large shallow bowl; add turkey, one piece at a time, and turn to coat.

In a large skillet, cook turkey in 1 Tbsp. butter and oil over medium heat for 3-4 minutes on each side or until no longer pink. Remove and keep warm.

In the same skillet, saute prosciutto and sage in 1-1/2 tsp. butter until slightly crisp. Add wine, stirring to loosen browned bits from pan. Bring to a boil; cook until liquid is slightly reduced. Remove from the heat; stir in remaining butter. Serve with turkey.

Did You Know?

The Italian word saltimbocca *means "jumps in the mouth," the perfect definition for this dish that packs such a flavor punch. Turkey makes a great-tasting, easy-to-find substitute for traditional veal.*

Visit our new Cooking for 2 forum at **tasteofhome.com/cookingfor2forum** and share pared-down tips and recipes that fit your lifestyle.

MORE ONLINE!

DAYBREAK DELIGHTS

You won't have to choose between breakfast and bargains on Black Friday with these grab-and-go treats

sammie's breakfast burritos

"We're trying to eat healthier, so this recipe is the result of lightening up fast-food burritos. You can replace the sausage with ham or bacon."

Sandra Ward
TULSA, OKLAHOMA

PREP/TOTAL TIME: 20 MIN.
YIELD: 4 SERVINGS

4 eggs

1/4 cup salsa

1/8 tsp. chili powder

1/8 tsp. ground cumin

1/8 tsp. pepper

3 breakfast turkey sausage links, casings removed

1/4 cup shredded reduced-fat cheddar cheese

4 fat-free flour tortillas (6 in.), warmed

In a small bowl, whisk the eggs, salsa, chili powder, cumin and pepper; set aside.

Crumble sausage into a large skillet; cook over medium heat until no longer pink. Drain. Push sausage to the sides of pan. Pour egg mixture into center of pan. Cook and stir until set. Sprinkle cheese over the top. Remove from the heat; cover and let stand until cheese is melted.

Place 1/2 cup mixture on each tortilla; roll up.

Nutrition Facts: 1 burrito equals 211 calories, 11 g fat (4 g saturated fat), 233 mg cholesterol, 510 mg sodium, 16 g carbohydrate, 1 g fiber, 13 g protein.

MORE HEALTHY CHOICES ON PAGE 64

granola-to-go bars

Chewy and sweet, these fruity bars will have you craving more. That's OK—they're full of nourishing ingredients.

Sally Haen
MENOMONEE FALLS, WISCONSIN

PREP: 30 MIN. BAKE: 15 MIN. + COOLING
YIELD: 3 DOZEN

3-1/2 cups quick-cooking oats
1 cup chopped almonds
1 egg, beaten
2/3 cup butter, melted
1/2 cup honey
1 tsp. vanilla extract
1/2 cup sunflower kernels
1/2 cup flaked coconut
1/2 cup chopped dried apples
1/2 cup dried cranberries
1/2 cup packed brown sugar
1/2 tsp. ground cinnamon

Combine oats and almonds in a 15-in. x 10-in. x 1-in. baking pan coated with cooking spray. Bake at 350° for 15 minutes or until toasted, stirring occasionally.

In a large bowl, combine the egg, butter, honey and vanilla. Stir in the sunflower kernels, coconut, apples, cranberries, brown sugar and cinnamon. Stir in oat mixture.

Press into a 15-in. x 10-in. x 1-in. baking pan coated with cooking spray. Bake at 350° for 13-18 minutes or until set and edges are lightly browned. Cool on a wire rack. Cut into bars. Store in an airtight container.

Nutrition Facts: 1 bar equals 130 calories, 7 g fat (3 g saturated fat), 15 mg cholesterol, 40 mg sodium, 16 g carbohydrate, 2 g fiber, 2 g protein.

polynesian parfaits

Holiday shopping on a cold Black Friday morning gets a little easier with these tropical pick-me-ups.

Janice Mitchell
AURORA, COLORADO

PREP/TOTAL TIME: 15 MIN.
YIELD: 4 SERVINGS

2 cups (16 oz.) pineapple yogurt
1 Tbsp. sugar
1/8 tsp. ground nutmeg
1 cup granola without raisins
1 can (11 oz.) mandarin oranges, drained
3/4 cup unsweetened pineapple tidbits
1/3 cup fresh raspberries

Combine the yogurt, sugar and nutmeg; spoon into four dishes. Top with granola and fruit.

Nutrition Facts: 1 parfait equals 293 calories, 5 g fat (1 g saturated fat), 6 mg cholesterol, 79 mg sodium, 57 g carbohydrate, 6 g fiber, 11 g protein.

UP AND AT 'EM!

On the run? These quick, good-for-you options will keep you going.

- Slice a whole-grain English muffin in half, toast and smear with peanut butter and banana slices.
- Grab a single-serve cup of cottage cheese and stir in whole berries. Top with sliced almonds.
- For an impromptu trail mix, combine whole grain cereal, dried fruit, nuts and a few dark chocolate chips.

MORE HEALTHY CHOICES ON PAGE 67

ADVAIR helps significantly improve lung function. It contains both an anti-inflammatory* and a long-acting bronchodilator that work together to help you breathe better.† Ask your doctor if ADVAIR is right for you.

To get your first full prescription FREE and to save on refills, visit ADVAIR.com or call 1-800-520-4197

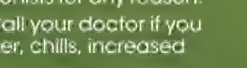
Important Safety Information

- ADVAIR DISKUS 250/50 is approved for adults with COPD, including chronic bronchitis, emphysema, or both. You should only take 1 inhalation of ADVAIR twice a day. Higher doses will not provide additional benefits.
- Do not use ADVAIR to treat sudden, severe symptoms of COPD. Always have a rescue inhaler medicine with you to treat sudden symptoms. Do not use ADVAIR DISKUS if you have a severe allergy to milk proteins. Ask your doctor if you are not sure. Do not use ADVAIR with long-acting beta$_2$-agonists for any reason.
- People with COPD taking ADVAIR may have a higher chance of pneumonia. Call your doctor if you notice any of the following symptoms: change in amount or color of sputum, fever, chills, increased cough, or increased breathing problems.
- ADVAIR may increase your risk of osteoporosis and some eye problems (cataracts or glaucoma). You should have regular eye exams. Thrush in the mouth and throat may occur.
- Tell your doctor about the medicines you take and about all of your medical conditions. Some people may experience increased blood pressure, heart rate, changes in heart rhythm, or chest pain with ADVAIR.

*It is not known how anti-inflammatories work in COPD. †Measured by a breathing test in people taking ADVAIR 250/50, compared with people taking either fluticasone propionate 250 mcg or salmeterol 50 mcg. Your results may vary. ‡Restrictions apply. See advairCOPD.com for eligibility rules.

Please see accompanying important information about ADVAIR DISKUS.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.



GlaxoSmithKline

GSK for YOU

If you don't have prescription coverage and can't afford your medicines, visit GSKforYou.com or call 1-866-GSK-FOR-U (1-866-475-3678).

ADVAIR DISKUS® 250/50
(fluticasone propionate 250 mcg and salmeterol 50 mcg inhalation powder)

ADVAIR DISKUS®

(fluticasone propionate and salmeterol inhalation powder) BRIEF SUMMARY

This summary does not take the place of talking to your healthcare provider about your medical condition or treatment. See full Prescribing Information for complete product information.

What is the most important information I should know about ADVAIR DISKUS?

ADVAIR DISKUS can cause serious side effects, including:

1. **People with asthma who take long-acting beta$_2$-adrenergic agonist (LABA) medicines, such as salmeterol (one of the medicines in ADVAIR DISKUS), have an increased risk of death from asthma problems.** It is not known whether fluticasone propionate, the other medicine in ADVAIR DISKUS, reduces the risk of death from asthma problems seen with salmeterol.
- **Call your healthcare provider if breathing problems worsen over time while using ADVAIR DISKUS.** You may need different treatment.
- **Get emergency medical care if:**
  - breathing problems worsen quickly and
  - you use your rescue inhaler medicine, but it does not relieve your breathing problems.
2. ADVAIR DISKUS should be used only if your healthcare provider decides that your asthma is not well controlled with a long-term asthma control medicine, such as inhaled corticosteroids.
3. When your asthma is well controlled, your healthcare provider may tell you to stop taking ADVAIR DISKUS. Your healthcare provider will decide if you can stop ADVAIR DISKUS without loss of asthma control. Your healthcare provider may prescribe a different asthma control medicine for you, such as an inhaled corticosteroid.
4. Children and adolescents who take LABA medicines may have an increased risk of being hospitalized for asthma problems.

What is ADVAIR DISKUS?

- ADVAIR DISKUS combines an inhaled corticosteroid medicine, fluticasone propionate (the same medicine found in FLOVENT®), and a LABA medicine, salmeterol (the same medicine found in SEREVENT®).
  - Inhaled corticosteroids help to decrease inflammation in the lungs. Inflammation in the lungs can lead to asthma symptoms.
  - LABA medicines are used in people with asthma and chronic obstructive pulmonary disease (COPD). LABA medicines help the muscles around the airways in your lungs stay relaxed to prevent symptoms, such as wheezing and shortness of breath. These symptoms can happen when the muscles around the airways tighten. This makes it hard to breathe. In severe cases, wheezing can stop your breathing and cause death if not treated right away.
- ADVAIR DISKUS is used for asthma and COPD as follows:

Asthma

ADVAIR DISKUS is used to control symptoms of asthma and to prevent symptoms such as wheezing in adults and children aged 4 years and older.

ADVAIR DISKUS contains salmeterol (the same medicine found in SEREVENT). LABA medicines, such as salmeterol, increase the risk of death from asthma problems.

ADVAIR DISKUS is not for adults and children with asthma who:

- are well controlled with another asthma control medicine, such as a low to medium dose of an inhaled corticosteroid medicine
- have sudden asthma symptoms.

COPD

COPD is a chronic lung disease that includes chronic bronchitis, emphysema, or both. ADVAIR DISKUS 250/50 is used long term, 2 times each day to help improve lung function for better breathing in adults with COPD. ADVAIR DISKUS 250/50 has been shown to decrease the number of flare-ups and worsening of COPD symptoms (exacerbations).

Who should not use ADVAIR DISKUS?

Do not use ADVAIR DISKUS:

- to treat sudden, severe symptoms of asthma or COPD
- if you have a severe allergy to milk proteins. Ask your doctor if you are not sure.

What should I tell my healthcare provider before using ADVAIR DISKUS?

Tell your healthcare provider about all of your health conditions, including if you:

- **have heart problems**
- **have high blood pressure**
- **have seizures**
- **have thyroid problems**
- **have diabetes**
- **have liver problems**
- **have osteoporosis**
- **have an immune system problem**
- **are pregnant or planning to become pregnant.** It is not known if ADVAIR DISKUS may harm your unborn baby.
- **are breastfeeding.** It is not known if ADVAIR DISKUS passes into your milk and if it can harm your baby.
- **are allergic to any of the ingredients in ADVAIR DISKUS, any other medicines, or food products**
- **are exposed to chickenpox or measles**

Tell your healthcare provider about all the medicines you take including prescription and non-prescription medicines, vitamins, and herbal supplements. ADVAIR DISKUS and certain other medicines may interact with each other. This may cause serious side effects. Especially, tell your healthcare provider if you take ritonavir. The anti-HIV medicines NORVIR® (ritonavir capsules) Soft Gelatin, NORVIR (ritonavir oral solution), and KALETRA® (lopinavir/ritonavir) Tablets contain ritonavir.

Know the medicines you take. Keep a list and show it to your healthcare provider and pharmacist each time you get a new medicine.

How do I use ADVAIR DISKUS?

Do not use ADVAIR DISKUS unless your healthcare provider has taught you and you understand everything. Ask your healthcare provider or pharmacist if you have any questions.

- Children should use ADVAIR DISKUS with an adult's help, as instructed by the child's healthcare provider.
- Use ADVAIR DISKUS exactly as prescribed. **Do not use ADVAIR DISKUS more often than prescribed.** ADVAIR DISKUS comes in 3 strengths. Your healthcare provider has prescribed the one that is best for your condition.
- The usual dosage of ADVAIR DISKUS is 1 inhalation 2 times each day (morning and evening). The 2 doses should be about 12 hours apart. Rinse your mouth with water after using ADVAIR DISKUS.
- If you take more ADVAIR DISKUS than your doctor has prescribed, get medical help right away if you have any unusual symptoms, such as worsening shortness of breath, chest pain, increased heart rate, or shakiness.
- If you miss a dose of ADVAIR DISKUS, just skip that dose. Take your next dose at your usual time. Do not take 2 doses at one time.
- Do not use a spacer device with ADVAIR DISKUS.
- Do not breathe into ADVAIR DISKUS.
- **While you are using ADVAIR DISKUS 2 times each day, do not use other medicines that contain a LABA for any reason.** Ask your healthcare provider or pharmacist if any of your other medicines are LABA medicines.
- Do not stop using ADVAIR DISKUS or other asthma medicines unless told to do so by your healthcare provider because your symptoms might get worse. Your healthcare provider will change your medicines as needed.
- ADVAIR DISKUS does not relieve sudden symptoms. Always have a rescue inhaler medicine with you to treat sudden symptoms. If you do not have an inhaled, short-acting bronchodilator, call your healthcare provider to have one prescribed for you.

Call your healthcare provider or get medical care right away if:

- your breathing problems worsen with ADVAIR DISKUS
- you need to use your rescue inhaler medicine more often than usual
- your rescue inhaler medicine does not work as well for you at relieving symptoms
- you need to use 4 or more inhalations of your rescue inhaler medicine for 2 or more days in a row
- you use 1 whole canister of your rescue inhaler medicine in 8 weeks' time
- your peak flow meter results decrease. Your healthcare provider will tell you the numbers that are right for you.
- you have asthma and your symptoms do not improve after using ADVAIR DISKUS regularly for 1 week

What are the possible side effects with ADVAIR DISKUS?

- **ADVAIR DISKUS can cause serious side effects, including:**
- **See "What is the most important information I should know about ADVAIR DISKUS?"**
- **serious allergic reactions.** Call your healthcare provider or get emergency medical care if you get any of the following symptoms of a serious allergic reaction:
  - rash
  - hives
  - swelling of the face, mouth, and tongue
  - breathing problems
- **sudden breathing problems immediately after inhaling your medicine**
- **effects on heart**
  - increased blood pressure
  - a fast and irregular heartbeat
  - chest pain
- **effects on nervous system**
  - tremor
  - nervousness
- **reduced adrenal function (may result in loss of energy)**
- **changes in blood (sugar, potassium, certain types of white blood cells)**
- **weakened immune system and a higher chance of infections**
- **lower bone mineral density.** This may be a problem for people who already have a higher chance of low bone density (osteoporosis).
- **eye problems including glaucoma and cataracts.** You should have regular eye exams while using ADVAIR DISKUS.
- **slowed growth in children.** A child's growth should be checked often.
- **pneumonia.** People with COPD have a higher chance of getting pneumonia. ADVAIR DISKUS may increase the chance of getting pneumonia. Call your healthcare provider if you notice any of the following symptoms:
  - increase in mucus (sputum) production
  - change in mucus color
  - fever
  - chills
  - increased cough
  - increased breathing problems

Common side effects of ADVAIR DISKUS include:

Asthma:

- upper respiratory tract infection
- throat irritation
- hoarseness and voice changes
- thrush in the mouth and throat
- bronchitis
- cough
- headache
- nausea and vomiting

COPD:

- thrush in the mouth and throat
- throat irritation
- hoarseness and voice changes
- viral respiratory infections
- headache
- muscle and bone pain

In children with asthma, infections in the ear, nose, and throat are common.

Tell your healthcare provider about any side effect that bothers you or that does not go away.

These are not all the side effects with ADVAIR DISKUS. Ask your healthcare provider or pharmacist for more information.

Call your doctor for medical advice about side effects. You may report side effects to the FDA at 1-800-FDA-1088.

Ask your healthcare provider or pharmacist for additional information about ADVAIR DISKUS. You can also contact the company that makes ADVAIR DISKUS (toll free) at 1-888-825-5249 or at www.advair.com.

GlaxoSmithKline
Research Triangle Park, NC 27709
ADD:8BRS June 2010

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AD5412R0 July 2010

MINI SWEET POTATO MUFFINS

mini sweet potato muffins

"I'm always looking for ways to 'healthify' recipes that my husband then critiques. He loves the light texture and spicy streusel of these muffins."

Meredith Hedeen
NEW KENSINGTON, PENNSYLVANIA

PREP: 35 MIN. BAKE: 10 MIN./BATCH
YIELD: 4-1/2 DOZEN

1 cup all-purpose flour
3/4 cup whole wheat flour
1/2 cup sugar
1/2 cup packed brown sugar
1 tsp. baking powder
1 tsp. ground cinnamon
1 tsp. ground allspice
1/2 tsp. salt
1/4 tsp. baking soda
2 eggs, beaten
1 cup mashed sweet potatoes
1/2 cup water
1/4 cup canola oil
3 Tbsp. unsweetened applesauce

STREUSEL:
2 Tbsp. biscuit/baking mix
2 Tbsp. quick-cooking oats
1 Tbsp. sugar
1 Tbsp. brown sugar
1-1/2 tsp. cold butter
1 Tbsp. finely chopped crystallized ginger

In a large bowl, combine the first nine ingredients. In another bowl, combine the eggs, potatoes, water, oil and applesauce. Stir into dry ingredients just until moistened.

Coat miniature muffin cups with cooking spray or use paper liners; fill two-thirds full. For streusel, combine the baking mix, oats and sugars; cut in butter until crumbly. Stir in ginger. Sprinkle over batter.

Bake at 350° for 10-12 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Nutrition Facts: 1 muffin equals 51 calories, 1 g fat (trace saturated fat), 8 mg cholesterol, 45 mg sodium, 9 g carbohydrate, trace fiber, 1 g protein.
Diabetic Exchange: 1/2 starch.

A.M. RUSH ESPRESSO SMOOTHIE

a.m. rush espresso smoothie

Want an early morning eye-opener that's good for you, too? Fruit and flaxseed give this sweet espresso lots of flavor and nutrition.

Aimee Wilson
CLOVIS, CALIFORNIA

PREP/TOTAL TIME: 10 MIN.
YIELD: 1 SERVING

1/2 cup cold fat-free milk
1 Tbsp. vanilla flavoring syrup
1 cup ice cubes
1/2 medium banana, cut up
1 to 2 tsp. instant espresso powder
1 tsp. ground flaxseed
1 tsp. baking cocoa

In a blender, combine all ingredients; cover and process for 1-2 minutes or until smooth. Pour into a chilled glass; serve immediately.

Editor's Note: *This recipe was tested with Torani brand flavoring syrup. Look for it in the coffee section.*

Nutrition Facts: 1-1/2 cups equals 148 calories, 2 g fat (trace saturated fat), 2 mg cholesterol, 54 mg sodium, 31 g carbohydrate, 3 g fiber, 6 g protein.

For more shop-till-you-drop ideas, visit **tasteofhome.com/powershop**

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BALANCING ACT

Eating healthy during the holidays is all about weighing your options and striking the right balance

Low-fat shrimp can be a great holiday appetizer.

The holidays can be rough for anyone who's trying to lose weight or simply eat healthier. All those foods you've tried to limit are front and center: pie, cookies, candy, whipped cream, gravy, and on and on.

Instead of denying yourself that slice of pumpkin pie or feeling guilty if you eat it, try to find ways to strike a balance. If you indulge on Thanksgiving, eat better the day after. Or eat small, low-calorie meals during the day to enjoy party foods that evening. And throw in an extra walk or two.

Here are some other reminders to help you through this food-filled season:

- Eat a light snack before going to a party, such as a small carton of yogurt or string cheese. You'll be less likely to overeat.
- At a buffet, fill part or most of your plate with foods that are high in fiber and low in fat, sugar and salt. Choose fruits, vegetables, whole grains and legumes. And don't stand near the buffet, where you are more apt to nibble.
- Put sauces on the side; dip the tines of your fork in when you take a bite to get the flavor with fewer calories.
- If you're hosting a party, try to offer a wide range of choices, from the most healthful to the most indulgent.
- When preparing holiday foods, use reduced-fat ingredients where possible. Use egg substitutes in place of eggs, plain nonfat yogurt instead of sour cream.
- Choose your beverages wisely. Liquid calories add up in a hurry over the holidays. Go for light wines or beers, diet soda or water.

SWEET ON SUGAR

When Americans need a quick pick-me-up, they're more apt to bite into a sugar-loaded candy bar than a good-for-you apple.

In fact, a new report confirms that U.S. consumers' reliance on sugar and sweeteners is more than twice that of the rest of the world.

"As a source of energy, our love affair with anything sweet continues," says Katrina Diamonon, consumer analyst for research firm Datamonitor. "The United States is dependent upon sugar to keep going rather than more nutritious foods."

One reason is that sugar isn't a top priority when people are looking to limit certain ingredients in their diets. They're more apt to look for low- or reduced-fat food items than low or no-added sugar products.

But keep in mind that sugar's empty calories can contribute to weight gain. So the next time you crave something sweet, choose the apple. You might be surprised how well it can satisfy your sweet tooth.

$3 per serving. Tastes like a million bucks.

For more low-cost, high-flavor meal ideas, visit mccormick.com/value

†Except that which occurs naturally in yeast extract and hydrolyzed vegetable proteins.

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PAM

COOKIE JAR STARS

With such a bounty of cookie recipes out there, who has time to try them all during the busy holiday season? Our test kitchen, that's who! From impressive new delights to can't-go-wrong classics, our 12 contest winners are special treats you'll love to make, love to serve and love to eat. But be warned: They won't last long!

YOU COULD BE NEXT!
TURN THE PAGE TO ENTER OUR NEXT RECIPE CONTEST

THE WINNERS ARE...

GRAND PRIZE—$500
Paula Marchesi
LENHARTSVILLE, PENNSYLVANIA

2ND PLACE—$300
Tamara Rau
MEDINA, NORTH DAKOTA

3RD PLACE—$150
Donna Marie Ryan
TOPSFIELD, MASSACHUSETTS

YOU COULD WIN $500!

ENTER OUR NEXT CONTEST

FREEZER PLEASERS

After a jam-packed day of working, running errands and picking up the kids, don't you love being able to pull a dish out of the freezer and pop it into the oven? We couldn't agree more. That's why we chose Freezer Pleasers for our next contest. We're looking for entrees, sides and meals-in-one that freeze well so you can have dinner on the table in minutes.

Your recipe could earn you $500 for 1st place, $300 for 2nd or $150 for 3rd. Nine runners-up will receive the latest *Contest Winning Annual Recipes* cookbook.

SEND US YOUR:

- Comforting casseroles—don't forget breakfast dishes and quiches, too
- Sandwiches—barbecued beef, shredded pork, sloppy joes and more
- Southwestern favorites such as burritos, enchiladas and chimichangas
- Popular potpies and meat loaf
- Freezer-friendly sides—including potato pancakes and perfectly seasoned veggies
- Italian dishes from pasta sauce to pizza
- Chili, soups and stews that go from icy cold to steaming hot

Recipes can go into the freezer unbaked or fully cooked.

ENTRY DEADLINE IS
JANUARY 14, 2011

Winners of the Freezer Pleaser contest will be announced in the October/November 2011 issue.

ENTER TODAY AT
tasteofhome.com/recipecontests

LAST CHANCE!

Entry deadline for our 5-Ingredient recipe contest is just around the corner. Send us your best no-fuss recipes that use no more than five ingredients by November 15. (You do not have to count water, salt or pepper.)

NUTS ABOUT COOKIES

This cashew and cookie lover put the two together and is now enjoying a sweet payoff

Paula says, make a double batch; these cashew gems go fast! If you don't like cashews, substitute walnuts, hazelnuts or pecans.

Baking is **Paula Marchesi's** first love, especially baking cookies. So when she combined cookies and cashews—two of her favorite foods—she knew she had something special.

She first tried out her Extra-Special Cashew Crescents at a church Christmas party, and they disappeared in no time. And when she entered our Holiday Cookies recipe contest, our judges ate them up—and awarded her the Grand Prize of $500.

"The pastry is tender and flaky, and the cashews add a bit of nuttiness," says Paula, of Lenhartsville, Pennsylvania. "It's our family's holiday cookie. I make them for Christmas, Easter and other special occasions, such as family weddings and baby showers."

Paula has had success with her cookies before. She won the Grand Prize two years ago in our sister publication *Country Woman*'s Santa's Favorite Cookies Contest with her Double Drizzle Pecan Cookies. (Find it at **tasteofhome.com**.)

"Each time I was notified that I won, I was so excited and happy," she says.

"Baking actually relaxes me, and I bake every chance I get. I feel like an artist creating masterpieces for my family and friends. There is nothing more rewarding than hearing someone ask, 'Can I have the recipe?'"

The grandkids love helping Paula bake cookies when they visit. She and her husband, Arnie, have three sons, five grandchildren and two great-grandchildren.

But Arnie is the real winner in the family: He is Paula's lucky taste tester.

"Sometimes he sneaks the whole tray into his office," she says. "That's when I know I have a hit."

extra-special cashew crescents

GRAND PRIZE

Paula Marchesi • LENHARTSVILLE, PENNSYLVANIA

"These nutty shortbread crescents are simply scrumptious. Everyone will love them—plain, glazed or dusted with powdered sugar."

molasses cookies with a kick

2ND PRIZE

Tamara Rau • MEDINA, NORTH DAKOTA

"I've used this combination of spices for a long time. It's one of my mother's favorite cookies. I get requests from her to make them year-round."

german chocolate thumbprints

3RD PRIZE

Donna Marie Ryan • TOPSFIELD, MASSACHUSETTS

"For a festive holiday presentation, place these pretty cookies in red or gold foil candy cups or on a red or gold foil doily."

coconut almond bombs

Deb Holbrook • ABINGTON, MASSACHUSETTS

"These delicious cookies are beautiful for holiday parties and weddings, and I've made them for both. Guests are sure to get a big bang out of them."

MOLASSES COOKIES WITH A KICK

PREP: 40 MIN. + CHILLING BAKE: 10 MIN./BATCH
YIELD: 8 DOZEN

- 3/4 cup butter, softened
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/4 cup molasses
- 1 egg
- 1-1/2 tsp. minced fresh gingerroot
- 2-1/4 cups all-purpose flour
- 1 tsp. ground cinnamon
- 3/4 tsp. baking soda
- 1/2 tsp. ground cloves
- 1/4 to 1/2 tsp. cayenne pepper
- 1/4 tsp. salt
- 1/4 tsp. ground nutmeg
- 1/8 tsp. each ground white pepper, cardamom and coriander
- 3/4 cup turbinado (washed raw) sugar

In a large bowl, cream butter and sugars until light and fluffy. Beat in the molasses, egg and ginger. Combine the flour, cinnamon, baking soda, cloves, cayenne, salt, nutmeg, white pepper, cardamom and coriander; gradually add to creamed mixture and mix well. Cover and refrigerate for 1-1/2 hours or until easy to handle.

Roll into 1/2-in. balls; roll in turbinado sugar. Place 3 in. apart on lightly greased baking sheets. Bake at 350° for 8-10 minutes or until set. Cool for 2 minutes before removing from pans to wire racks. Store in an airtight container.

Nutrition Facts: 1 cookie equals 41 calories, 2 g fat (1 g saturated fat), 6 mg cholesterol, 28 mg sodium, 7 g carbohydrate, trace fiber, trace protein. **Diabetic Exchange:** 1/2 starch.

EXTRA-SPECIAL CASHEW CRESCENTS

PREP: 15 MIN. + CHILLING
BAKE: 10 MIN./BATCH + COOLING
YIELD: 10 DOZEN

- 1-2/3 cups lightly salted cashews
- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 1/2 cup sugar
- 2 tsp. vanilla extract, divided
- 1-2/3 cups all-purpose flour
- 1/4 tsp. salt
- 2 cups confectioners' sugar
- 3 Tbsp. 2% milk
- Chopped lightly salted cashews and additional confectioners' sugar, optional

Place cashews in a food processor; cover and process until finely ground.

In a large bowl, cream butter and sugars until light and fluffy. Beat in 1 tsp. vanilla. Combine the flour, salt and ground cashews; gradually add to creamed mixture and mix well.

Divide dough in half; shape each into a ball, then flatten into a disk. Wrap in plastic wrap and refrigerate for 30 minutes.

On a lightly floured surface, roll dough to 1/4-in. thickness. Using a floured scalloped round 3-in. cookie cutter, cut a semicircle from one corner of the dough, forming the inside of a crescent shape. Reposition cutter 1-1/4 in. from inside of crescent; cut cookie, forming a crescent 1-1/4 in. wide at its widest point. Repeat. Chill and reroll scraps if desired.

Place 1 in. apart on ungreased baking sheets. Bake at 375° for 6-7 minutes or until edges begin to brown. Cool for 1 minute before removing from pans to wire racks to cool completely.

Combine the confectioners' sugar, milk and remaining vanilla; spread or drizzle over cookies as desired. Sprinkle with chopped cashews if desired. Leave some cookies plain or sprinkle them with additional confectioners' sugar. Let iced cookies stand until set. Store in an airtight container.

Nutrition Facts: 1 cookie (calculated without optional cashews) equals 48 calories, 2 g fat (1 g saturated fat), 4 mg cholesterol, 20 mg sodium, 6 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchange:** 1/2 starch.

COCONUT ALMOND BOMBS

PREP: 50 MIN. + CHILLING BAKE: 15 MIN./BATCH
YIELD: 3-1/2 DOZEN

- 1 pkg. (7 oz.) almond paste
- 2 cups confectioners' sugar
- 1 pkg. (14 oz.) flaked coconut
- 3 egg whites
- 1 tsp. vanilla extract
- 1 carton (8 oz.) Mascarpone cheese
- 2 lbs. white candy coating, chopped
- 2/3 cup sliced almonds
- Gold pearl dust

Place almond paste in a food processor; cover and process until finely chopped. Transfer to a large bowl; add confectioners' sugar and coconut. Beat until mixture resembles coarse crumbs. In a small bowl, beat egg whites and vanilla until stiff peaks form; fold into coconut mixture.

Drop by tablespoonfuls 2 in. apart onto parchment paper-lined baking sheets. Bake at 325° for 14-18 minutes or until lightly browned. Remove to wire racks to cool.

Spread about 1 tsp. cheese over each cookie; refrigerate for 20 minutes or until cheese is firm.

In a microwave, melt candy coating; stir until smooth. Dip cookies in coating; allow excess to drip off. Place on waxed paper; sprinkle with almonds. Let stand until set. Brush pearl dust over almonds. Store in an airtight container in the refrigerator.

Editor's Note: Pearl dust is available from Wilton Industries. Call 1-800/794-5866 or visit wilton.com.

GERMAN CHOCOLATE THUMBPRINTS

PREP: 45 MIN. BAKE: 10 MIN./BATCH + COOLING
YIELD: 4 DOZEN

- 1/2 cup semisweet chocolate chips
- 1 Tbsp. shortening
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 egg
- 1 Tbsp. strong brewed coffee
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 1 Tbsp. baking cocoa
- 1 tsp. baking powder
- 1/4 tsp. salt

FILLING:

- 3/4 cup flaked coconut, toasted
- 3/4 cup chopped pecans, toasted
- 1 tsp. vanilla extract
- 4 to 6 Tbsp. sweetened condensed milk

DRIZZLE:

- 1/2 cup semisweet chocolate chips
- 1 Tbsp. shortening

In a microwave, melt chips and shortening; stir until smooth. Set aside. In a large bowl, cream butter and sugar until light and fluffy. Beat in the egg, coffee, vanilla and melted chocolate mixture. Combine the flour, cocoa, baking powder and salt; gradually add to creamed mixture and mix well.

Roll into 1-in. balls. Place 2 in. apart on greased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each ball. Bake at 350° for 6-8 minutes or until firm. Remove to wire racks to cool completely.

Meanwhile, for filling, in a small bowl, combine the coconut, pecans and vanilla. Stir in enough milk to form a stiff mixture. Fill cookies with filling, a rounded teaspoonful in each. Melt chips with shortening; stir until smooth. Drizzle over cookies. Store in an airtight container.

mini cinnamon roll cookies

Mary Gauntt • DENTON, TEXAS

"Intense cinnamon flavor fills these cookies, which are a yummy cross between a snickerdoodle and a cinnamon roll. Some people say they taste like Christmas!"

nutty chocolate batons

taste of home fieldeditor ***Angela Leinenbach*** • MECHANICSVILLE, VIRGINIA

"The great taste of a buttery cookie combines with chocolate and pistachios for these cute treats. An added bonus is that they look so elegant; people will think you fussed."

chocolate toffee delights

Shannon Koene • BLACKSBURG, VIRGINIA

"I combined my best shortbread recipe with some ingredients I had on hand and came up with these wonderful bars that remind me of my favorite Girl Scout cookies."

touch-of-gold christmas trees

Linda Sweet • CORNWALL, NEW YORK

"You can decorate these pretty trees with other types of sprinkles or enjoy them without the filling. But I think hazelnut spread makes them special and so delicious!"

NUTTY CHOCOLATE BATONS

PREP: 45 MIN. + CHILLING BAKE: 10 MIN./BATCH + COOLING
YIELD: 8 DOZEN

- 3/4 cup butter, softened
- 1/3 cup sugar
- 1/3 cup almond paste
- 1 egg yolk
- 1-2/3 cups all-purpose flour
- 1 cup (6 oz.) semisweet chocolate chips
- 1/2 cup pistachios, finely chopped and toasted

In a small bowl, cream the butter, sugar and almond paste until light and fluffy. Beat in egg yolk. Gradually add flour and mix well. Shape into a ball, then flatten into a disk. Wrap in plastic wrap and refrigerate for 2 hours or until easy to handle.

Divide dough into eight equal portions: divide each portion in half. On a lightly floured surface, roll each half into a 12-in. rope; cut each rope into 2-in. lengths. Place 2 in. apart on greased baking sheets. Bake at 350° for 6-8 minutes or until edges are lightly browned. Remove to wire racks to cool completely.

In a microwave, melt chocolate chips; stir until smooth. Dip ends of each cookie in chocolate, then in pistachios. Let stand on waxed paper until set. Store in an airtight container.

Nutrition Facts: 1 cookie equals 39 calories, 3 g fat (1 g saturated fat), 6 mg cholesterol, 13 mg sodium, 4 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchange:** 1/2 starch.

MINI CINNAMON ROLL COOKIES

PREP: 1 HOUR BAKE: 10 MIN./BATCH + COOLING
YIELD: ABOUT 2-1/2 DOZEN

- 1 cup butter, softened
- 1-3/4 cups sugar, divided
- 3 egg yolks
- 1 Tbsp. plus 1 tsp. honey, divided
- 1 tsp. vanilla extract
- 2-1/2 cups all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. cream of tartar
- 1 Tbsp. ground cinnamon
- 8 oz. white baking chocolate, chopped

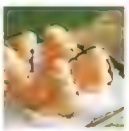
In a large bowl, cream butter and 1-1/4 cups sugar until light and fluffy. Beat in egg yolks, 1 Tbsp. honey and vanilla. Combine the flour, baking powder, salt and cream of tartar; gradually add to creamed mixture and mix well.

Shape a heaping tablespoonful of dough into a 6-in. log. In a shallow bowl, combine cinnamon and remaining sugar; roll log in cinnamon-sugar. Loosely coil log into a spiral shape; place on a greased baking sheet. Repeat, placing cookies 1 in. apart. Sprinkle with remaining cinnamon-sugar.

Bake at 350° for 8-10 minutes or until set. Remove to wire racks to cool completely. In a small bowl, melt baking chocolate with remaining honey; stir until smooth. Drizzle over cookies. Let stand until set. Store in an airtight container.

Nutrition Facts: 1 cookie equals 189 calories, 9 g fat (6 g saturated fat), 38 mg cholesterol, 105 mg sodium, 25 g carbohydrate, trace fiber, 2 g protein. **Diabetic Exchanges:** 1-1/2 starch, 1-1/2 fat.

TOUCH-OF-GOLD CHRISTMAS TREES



PREP: 40 MIN. BAKE: 10 MIN./BATCH
YIELD: 5-1/2 DOZEN

- 1-1/2 cups butter, softened
- 1 cup sugar
- 1 egg
- 2 Tbsp. 2% milk
- 1 tsp. almond extract
- 1 tsp. vanilla extract
- 3-1/2 cups all-purpose flour
- 1 tsp. baking powder
- 2/3 cup chocolate hazelnut spread
- Gold pearl dust

In a large bowl, cream butter and sugar until light and fluffy. Beat in the egg, milk and extracts. Combine flour and baking powder; gradually add to creamed mixture and mix well.

Using a cookie press fitted with the Christmas tree disk, press dough 2 in. apart onto ungreased baking sheets. Bake at 375° for 8-10 minutes or until set (do not brown). Remove to wire racks to cool completely.

Spread hazelnut spread on the bottoms of half of the cookies; top with remaining cookies. Brush tops with pearl dust. Store in an airtight container.

Editor's Note: Pearl dust is available from Wilton Industries. Call 1-800/794-5866 or visit wilton.com.

Nutrition Facts: 1 cookie equals 89 calories, 5 g fat (3 g saturated fat), 14 mg cholesterol, 38 mg sodium, 10 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchanges:** 1 fat, 1/2 starch.

CHOCOLATE TOFFEE DELIGHTS

PREP: 15 MIN. BAKE: 30 MIN. + COOLING
YIELD: 3 DOZEN

- 1 cup butter, softened
- 1/2 cup plus 2 Tbsp. sugar, divided
- 3/4 tsp. almond extract
- 1/2 tsp. coconut extract
- 2 cups all-purpose flour
- 1/4 tsp. salt
- 1/4 tsp. baking powder
- 1/2 cup flaked coconut
- 1/2 cup sliced almonds, toasted and cooled
- 1 jar (12-1/4 oz.) caramel ice cream topping
- 3/4 cup dark chocolate chips

In a small bowl, cream butter and 1/2 cup sugar until light and fluffy. Beat in extracts. Combine the flour, salt and baking powder; gradually add to creamed mixture and mix well.

Press into a greased 13-in. x 9-in. baking pan. Bake at 350° for 10 minutes. Prick crust with a fork; sprinkle with remaining sugar. Bake 15 minutes longer or until set.

Meanwhile, place coconut and almonds in a food processor; cover and process until finely chopped. Transfer to a small bowl; stir in ice cream topping. Spread over crust. Bake for 5-10 minutes or until edges are bubbly. Cool on a wire rack.

In a microwave, melt chocolate chips; stir until smooth. Drizzle over caramel mixture. Let stand until chocolate is set. Cut into bars. Store in an airtight container.

Nutrition Facts: 1 bar equals 149 calories, 8 g fat (5 g saturated fat), 13 mg cholesterol, 92 mg sodium, 19 g carbohydrate, trace fiber, 2 g protein. **Diabetic Exchanges:** 1-1/2 fat, 1 starch.

white chocolate-almond dipped cookies

taste of home fieldeditor ***Trisha Kruse*** • EAGLE, IDAHO

"These easy-to-make cookies are very popular. I've dipped them in dark chocolate instead of white candy coating and used walnuts instead of almonds."

cuccidati

Carolyn Fafinski • DUNKIRK, NEW YORK

"A wedding favorite, these Italian fig cookies are well worth the time it takes to make them. The date, raisin and fig combination makes them perfect for the holidays, too."

cinnamon chocolate minties

Barbara Estabrook • RHINELANDER, WISCONSIN

"These brownie-like cookies look so pretty with the crushed candy and chocolate drizzle on top. For a variation, use white chocolate chips for the drizzle."

daria's best-ever sugar cookies

Daria Burcar • ROCHESTER, MICHIGAN

"After years of searching for the best sugar cookie recipe, believe me, this is it! Almond paste lends extra flavor to these moist cookies with a subtle crunch."

CUCCIDATI

PREP: 30 MIN. + CHILLING
BAKE: 10 MIN./BATCH + COOLING
YIELD: ABOUT 5 DOZEN

- 2 cups raisins
- 3/4 lb. pitted dates
- 3/4 cup sugar
- 2 small navel oranges, peeled and quartered
- 1/3 lb. dried figs
- 1/3 cup chopped walnuts
- 1/4 cup water

DOUGH:

- 1 cup shortening
- 1 cup sugar
- 2 eggs
- 1/4 cup 2% milk
- 2 tsp. vanilla extract
- 3-1/2 cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. baking soda

GLAZE:

- 2 cups confectioners' sugar
- 2 to 3 Tbsp. 2% milk

Place the first seven ingredients in a food processor; cover and process until finely chopped. Set aside.

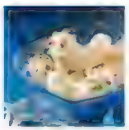
In a large bowl, cream shortening and sugar until light and fluffy. Beat in the eggs, milk and vanilla. Combine the flour, salt, baking powder and baking soda; gradually add to creamed mixture and mix well. Divide dough into four portions; cover and refrigerate for 1 hour.

Roll out each portion between two sheets of waxed paper into a 16-in. x 6-in rectangle. Spread 1 cup filling lengthwise down the center of each. Starting at a long side, fold dough over filling; fold other side over the top. Pinch seams and edges to seal. Cut each rectangle diagonally into 1-in strips. Place seam side down on parchment paper-lined baking sheets.

Bake at 400° for 10-14 minutes or until edges are golden brown. Cool for 10 minutes before removing from pans to wire racks to cool completely. Combine confectioners' sugar and enough milk to achieve desired consistency; drizzle over cookies. Store in an airtight container.

Nutrition Facts: 1 cookie equals 132 calories, 4 g fat (1 g saturated fat), 7 mg cholesterol, 67 mg sodium, 24 g carbohydrate, 1 g fiber, 1 g protein. **Diabetic Exchanges:** 1 starch, 1/2 fruit, 1/2 fat.

WHITE CHOCOLATE-ALMOND DIPPED COOKIES



PREP: 35 MIN. BAKE: 10 MIN./BATCH + COOLING
YIELD: 3 DOZEN

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 1/2 tsp. almond extract
- 2 cups all-purpose flour
- 1 cup finely chopped dried apricots
- 8 oz. white candy coating, chopped
- 1 cup finely chopped almonds, toasted

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in extract. Gradually add flour and mix well. Stir in apricots.

Roll 1 tablespoonful of dough into a 2-1/2-in. log; shape into a crescent. Repeat. Place 2 in. apart on greased baking sheets. Bake at 350° for 10-14 minutes or until set. Remove to wire racks to cool completely.

In a microwave, melt candy coating; stir until smooth. Dip half of each cookie in coating; allow excess to drip off. Press into almonds; place on waxed paper. Let stand until set. Store in an airtight container.

Nutrition Facts: 1 cookie equals 138 calories, 9 g fat (5 g saturated fat), 13 mg cholesterol, 39 mg sodium, 13 g carbohydrate, 1 g fiber, 2 g protein. **Diabetic Exchanges:** 1 starch, 1 fat.

DARIA'S BEST-EVER SUGAR COOKIES

PREP: 2 HOURS + CHILLING
BAKE: 10 MIN./BATCH + COOLING
YIELD: ABOUT 13-1/2 DOZEN

- 1/2 cup almond paste
- 4 egg yolks
- 2 cups butter, softened
- 1-3/4 cups sugar
- 1/2 tsp. salt
- 3-3/4 cups all-purpose flour

FROSTING:

- 3-3/4 cups confectioners' sugar
- 3 Tbsp. meringue powder
- 1/3 cup water
- Food coloring, coarse sugar and assorted sprinkles, optional

In a large bowl, beat almond paste and egg yolks until crumbly. Add the butter, sugar and salt; beat until light and fluffy. Gradually add flour and mix well. Divide into four portions; shape each into a ball, then flatten into a disk. Wrap in plastic wrap and refrigerate for 1-2 hours or until easy to handle.

On a lightly floured surface, roll one portion of dough to 1/4-in. thickness. Cut with a floured 2-1/2-in. cookie cutter. Place 2 in. apart on ungreased baking sheets. Repeat with remaining dough.

Bake at 375° for 6-8 minutes or until edges begin to brown. Cool for 2 minutes before removing from pans to wire racks to cool completely.

For frosting, beat the confectioners' sugar, meringue powder and water until fluffy, about 5 minutes. Color frosting if desired. Frost cookies; decorate with coarse sugar and sprinkles if desired. Let stand until set. Store in an airtight container.

Editor's Note: Meringue powder is available from Wilton Industries. Call 1-800/794-5866 or visit wilton.com.

Nutrition Facts: 1 cookie equals 55 calories, 3 g fat (1 g saturated fat), 11 mg cholesterol, 25 mg sodium, 7 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchange:** 1/2 starch.

CINNAMON CHOCOLATE MINTIES

PREP: 45 MIN. BAKE: 10 MIN./BATCH + COOLING
YIELD: ABOUT 4 DOZEN

- 1/2 cup butter, softened
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 egg
- 1 tsp. vanilla extract
- 1-1/2 cups all-purpose flour
- 1/3 cup baking cocoa
- 1 tsp. ground cinnamon
- 1/4 tsp. baking soda
- 1/3 cup coarsely crushed soft peppermint candies
- 1/3 cup dark chocolate chips

DRIZZLE:

- 1/2 cup semisweet chocolate chips
- 1/2 tsp. canola oil
- 2 tsp. finely crushed soft peppermint candies

In a small bowl, cream butter and sugars until light and fluffy. Beat in egg and vanilla. Combine the flour, cocoa, cinnamon and baking soda; gradually add to creamed mixture and mix well. Fold in candies and dark chocolate chips.

Shape into 1-in. balls; place 1 in. apart on greased baking sheets. Flatten slightly. Bake at 350° for 6-8 minutes or until set. Remove to wire racks to cool completely.

In a small bowl, melt semisweet chips with oil; stir until smooth. Drizzle over cookies. Sprinkle with candies. Let stand until set. Store in an airtight container.

Editor's Note: This recipe was tested with Bob's Sweet Stripes peppermint candies.

Nutrition Facts: 1 cookie equals 73 calories, 3 g fat (2 g saturated fat), 9 mg cholesterol, 23 mg sodium, 11 g carbohydrate, trace fiber, 1 g protein. **Diabetic Exchanges:** 1/2 starch, 1/2 fat.

TIP: Instead of the chocolate drizzle, you can press tops of warm cookies into a mix of 2 Tbsp. finely crushed peppermint candies and 1/3 cup powdered sugar.

let's get COOKING!

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taste of home COOKING SCHOOL

THE THANKSGIVING MENU

SERVES 8-10

Champagne-Basted Turkey
Honey-Thyme Butternut Squash
Green Beans in Yellow Pepper Butter
Cranberry Pecan Stuffing
Cranberry-Apple Chutney
Gorgonzola-Pear Mesclun Salad
Roasted Harvest Vegetables
Everything Bread
Upside-Down Apple Pie

Our flavorful feast includes, clockwise from top left, Everything Bread, Cranberry-Apple Chutney, Champagne-Basted Turkey, Honey-Thyme Butternut Squash and Green Beans in Yellow Pepper Butter.

A Thanksgiving TO Remember

GATHER AROUND THE TABLE FOR THIS UNFORGETTABLE FEAST THAT'S BOUND TO BECOME A FAMILY TRADITION

Some of the best memories are of holiday meals shared with family and friends—the laughter, the lively conversation, the fabulous food, even everyone pitching in to clean up.

These reader recipes are true memory-makers themselves, including our centerpiece: Champagne-Basted Turkey. When *TOH* Food Director Diane Werner tasted it, she rushed a plate from the test kitchen to the conference room so the *Taste of Home* staff could try it. Yes, it was that good! We have no doubt your family will enjoy this showstopping bird, plus all the fixin's, as much as we did.

Visit the all new potatogoodness.com

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It's time to peel back the truth.

champagne-basted turkey

"I've made this moist, tender turkey every Thanksgiving for the past 15 years. We all love it. The secret is to use lots of fresh parsley on top and keep basting."

Sharon Hawk
EDWARDSVILLE, ILLINOIS

PREP: 20 MIN. BAKE: 3-1/2 HOURS + STANDING
YIELD: 14 SERVINGS (1-2/3 CUPS GRAVY)

- 1 turkey (14 to 16 lbs.)
- 1/4 cup butter, softened
- 1 tsp. salt
- 1 tsp. celery salt
- 3/4 tsp. pepper
- Fresh sage and parsley sprigs, optional
- 2 cups Champagne or other sparkling wine
- 2 medium onions, chopped
- 1-1/2 cups minced fresh parsley
- 1 cup condensed beef consomme, undiluted
- 1/2 tsp. dried thyme
- 1/2 tsp. dried marjoram

GRAVY:

- 1 Tbsp. butter
- 1 Tbsp. all-purpose flour

Pat turkey dry. Combine the butter, salt, celery salt and pepper; rub over the outside and inside of turkey. Place sage and parsley sprigs in cavity if desired. Tuck wings under turkey; tie drumsticks together. Place breast side up on a rack in a roasting pan.

Bake, uncovered, at 325° for 30 minutes. In a large bowl, combine the Champagne, onions, parsley, consomme, thyme and marjoram; pour into pan. Bake for 3 to 3-1/2 hours longer or until a meat thermometer reads 180°, basting occasionally with Champagne mixture. Cover loosely with foil if turkey browns too quickly. Cover and let stand for 20 minutes before slicing.

For gravy, strain drippings into a small bowl. In a small saucepan, melt butter. Stir in flour until smooth; gradually add drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey.

TEST KITCHEN TIP

Buy a 750 ml bottle of Champagne; there will be enough to make this recipe with a little left over to sip.

GIVING THANKS

"My family has a blessing that we say whenever we are all together. My sister has even cross-stitched it for several family members. We stand in a circle and hold hands on Thanksgiving and say it in unison:

May God, our loving Father, bless and keep in His mercy all of the members of this family, whether at home or away, whether living or at rest."

—Kris Mabie • ST. LOUIS

Actually, a medium-size spud has only 110 calories, is naturally fat free, high in vitamin C and packs more potassium than a banana.* So, a little respect please.

POTATOES GOODNESS® UNEARTHED

Need more reasons to love potatoes?
Peel back the truth about this budget-friendly, naturally fat-free food and dig up simple 10-minute microwave recipes at **potatogoodness.com**

*Potato with skin.

cranberry pecan stuffing

"I love stuffing, but my family wasn't that fond of it until I found this recipe. I added a few extras, and now they gobble it up. I think the cranberries give it that something special."

Robin Lang
[illegible], MICHIGAN

PREP: 30 MIN. BAKE: 40 MIN.
YIELD: 13 SERVINGS (3/4 CUP EACH)

1 cup orange juice
1/2 cup dried cranberries
1/2 lb. bulk pork sausage
1/4 cup butter, cubed
3 celery ribs, chopped
1 large onion, chopped
1 tsp. poultry seasoning
6 cups seasoned stuffing cubes
1 medium tart apple, peeled and finely chopped
1/2 cup chopped pecans
1/4 tsp. salt
1/8 tsp. pepper
3/4 to 1 cup chicken broth

In a small saucepan, bring orange juice and cranberries to a boil. Remove from the heat; let stand for 5 minutes. Meanwhile, in a large skillet, cook sausage until no longer pink; drain. Transfer to a large bowl.

In the same skillet, melt butter. Add celery and onion; saute until tender. Stir in poultry seasoning.

Add to sausage. Stir in the stuffing cubes, orange juice mixture, apple, pecans, salt, pepper and enough broth to reach desired moistness.

Transfer to a greased 13-in.x 9-in. baking dish. Cover and bake at 325° for 30 minutes. Uncover; bake 10-15 minutes longer or until lightly browned.

Editor's Note: *This recipe makes enough stuffing to stuff a 14-lb. turkey. Bake until a meat thermometer reads 180° for turkey and 165° for stuffing.*

TEST KITCHEN TIP

Leftover chutney? Mash it into cream cheese to make a delicious spread for your day-after-Thanksgiving turkey sandwich. You can thin the spread with sour cream or yogurt and use as a dip.

cranberry-apple chutney

"In our house, this colorful dish is a must-have for Thanksgiving dinner, draped over slices of turkey. It also makes a perfect appetizer when spooned over cream cheese on Melba rounds."

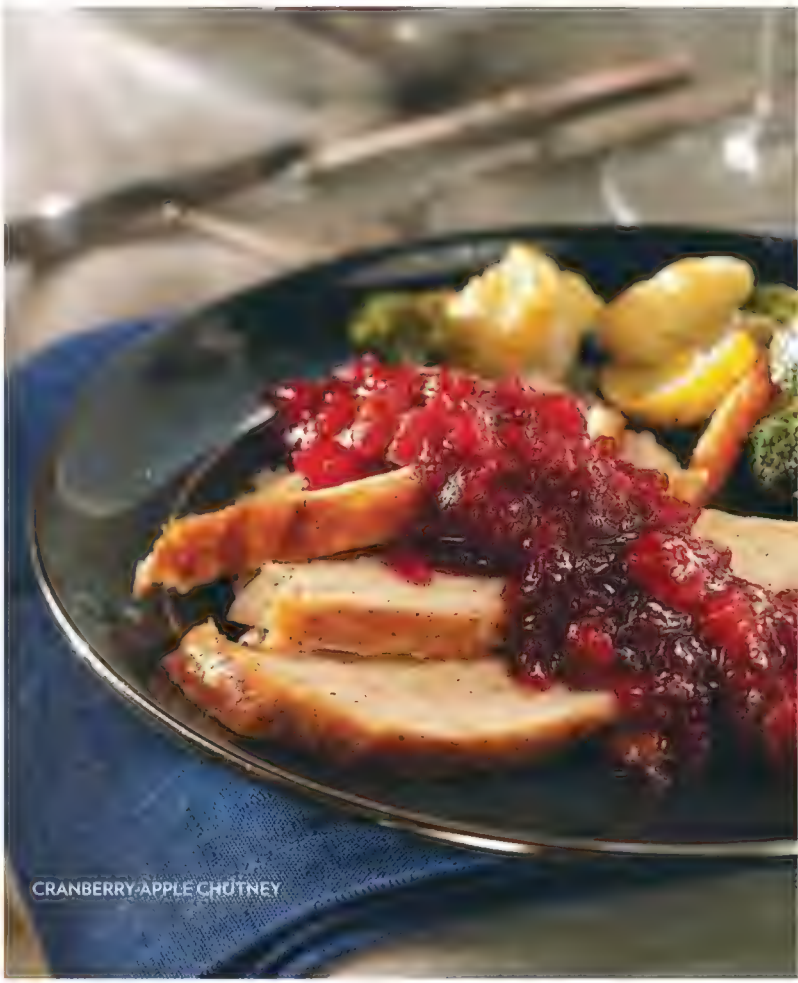
Mary Ellen Gilbert
FRANCONIA, NEW HAMPSHIRE

PREP: 20 MIN. COOK: 35 MIN. + CHILLING
YIELD: 4 CUPS

1-1/4 cups sugar
1/2 cup water
1 pkg. (12 oz.) fresh or frozen cranberries
2 large tart apples, peeled and finely chopped
1 medium onion, chopped
1/2 cup golden raisins
1/2 cup packed brown sugar
1/4 cup cider vinegar
1 tsp. ground cinnamon
1/4 tsp. salt
1/8 tsp. ground allspice
1/8 tsp. ground cloves
1/2 cup chopped walnuts, toasted

In a large saucepan over medium heat, bring sugar and water to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Carefully stir in the cranberries, apples, onion, raisins, brown sugar, vinegar, cinnamon, salt, allspice and cloves.

Return to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until desired thickness, stirring occasionally. Just before serving, stir in walnuts. Serve warm or cold.



CRANBERRY-APPLE CHUTNEY

McCormick

Live deliciously

Delicious turkey

Perfectly seasoned

Celebrate every bite

McCormick® Sage-Rubbed Roasted Turkey

Makes 12 servings

Prep Time: 15 minutes
Cook Time: 3 ½ hours

1 whole turkey (12 to 14 lb.), fresh or frozen, thawed
1 tbsp. vegetable oil
2 tbsp. **McCormick Rubbed Sage**
1 tbsp. **Lawry's® Seasoned Salt**
2 tsp. **McCormick Paprika**
1 ½ tsp. **McCormick Garlic Powder**
1 tsp. **McCormick Ground Black Pepper**

PLACE turkey on rack in roasting pan. Brush with oil. Mix seasonings. Sprinkle 1 tablespoon of the seasoning inside turkey. Spread remaining seasoning over entire surface and under skin of turkey. Add ½ cup water to pan. Cover loosely with heavy duty foil.

ROAST in preheated 325°F oven 1 hour. Remove foil. Roast 2 to 2 ½ hours longer or until internal temperature reaches 165°F (175°F in thigh), basting occasionally with pan juices. Remove turkey from oven. Let stand 20 minutes before slicing. Reserve pan juices to make gravy.

For the Roasted Sweet Potatoes and other holiday recipes, visit mccormick.com

The Taste You Trust®

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green beans in yellow pepper butter

No one will pass up these bright, buttery beans. Dress them up with a sprinkling of additional pine nuts on top before serving.

Judie White
[illegible], LOUISIANA

PREP/TOTAL TIME: 30 MIN.
YIELD: 8 SERVINGS

2 medium sweet yellow peppers, divided
7 Tbsp. butter, softened, divided
1/4 cup pine nuts
1 Tbsp. lemon juice
1/4 tsp. salt
1/8 tsp. pepper
1-1/2 lbs. fresh green beans, trimmed

Finely chop one yellow pepper. In a small skillet, saute pepper in 1 Tbsp. butter until tender. Set aside.

Place the pine nuts, lemon juice, salt, pepper and remaining butter in a food processor; cover and process until blended. Add cooked pepper; cover and process until blended. Set butter aside.

Place beans in a large saucepan and cover with water. Cut remaining pepper into thin strips; add to beans. Bring to a boil. Cover and cook for 5-7 minutes or until crisp-tender; drain. Place vegetables in a large bowl; add butter mixture and toss to coat.

TEST KITCHEN TIP

Double the amount of yellow pepper butter and use the leftovers to spread on sandwiches or toss with other cooked vegetables.

Top it off with perfection

McCormick® Perfect Turkey Gravy

Prep Time: 5 minutes Cook Time: 10 minutes

2 pkg. McCormick Turkey Gravy Mix
¼ cup flour
3 cups cold water
1 cup turkey pan drippings
or turkey broth

MIX Gravy Mix and flour in large saucepan. Gradually stir in water and turkey drippings with wire whisk until smooth.

COOK on medium-high heat until gravy comes to boil, stirring frequently. Reduce heat to low; simmer 5 minutes or until thickened, stirring occasionally. (Gravy will continue to thicken upon standing.) Makes 15 servings.

For more great-tasting recipes, visit mccormick.com

McCormick
Live deliciously

ROASTED HARVEST VEGETABLES

roasted harvest vegetables

With its robust herbal aroma and roasted flavor, this medley will even be a hit with the kids. "This is one of my go-to sides any time we're having company."

Amy Logan
MILL CREEK, PENNSYLVANIA

PREP: 20 MIN. BAKE: 30 MIN.
YIELD: 9 SERVINGS

8 small red potatoes, quartered
2 small onions, quartered
1 medium zucchini, halved and sliced
1 medium yellow summer squash, halved and sliced
1/2 lb. fresh baby carrots
1 cup fresh cauliflowerets
1 cup fresh broccoli florets
1/4 cup olive oil
1 Tbsp. garlic powder
1-1/2 tsp. dried rosemary, crushed
1/2 tsp. dried thyme
1/4 tsp. salt
1/4 tsp. pepper

Place vegetables in a large bowl. Combine the remaining ingredients; drizzle over vegetables and toss to coat. Transfer to two greased 15-in. x 10-in. x 1-in. baking pans.

Bake, uncovered, at 400° for 30-35 minutes or until tender, stirring occasionally.

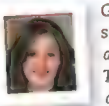
Nutrition Facts: 3/4 cup equals 114 calories, 6 g fat (1 g saturated fat), 0 cholesterol, 97 mg sodium, 13 g carbohydrate, 3 g fiber, 2 g protein. **Diabetic Exchanges:** 1 vegetable, 1 fat, 1/2 starch.

TEST KITCHEN TIPS

For a simply beautiful garnish, spoon the roasted vegetables around the turkey. See page 45

When shopping for butternut squash, choose one that feels heavy for its size and has hard, deep-colored rinds free of blemishes. The unwashed squash can be stored in a dry, cool, well-ventilated place for up to 1 month.

honey-thyme butternut squash



Golden, honey-sweetened squash makes a tasty accompaniment to Thanksgiving turkey or any autumn entree.

taste of home fieldeditor **Bianca Noiseux**
BRISTOL, CONNECTICUT

PREP/TOTAL TIME: 30 MIN.
YIELD: 10 SERVINGS

1 large butternut squash (about 5 lbs.), peeled and cubed
1/4 cup butter, cubed
3 Tbsp. half-and-half cream
2 Tbsp. honey
2 tsp. dried parsley flakes
1/2 tsp. salt
1/8 tsp. dried thyme
1/8 tsp. coarsely ground pepper

Place squash in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until tender.

Drain. Mash the squash with the remaining ingredients.

Nutrition Facts: 3/4 cup equals 145 calories, 5 g fat (3 g saturated fat), 14 mg cholesterol, 161 mg sodium, 26 g carbohydrate, 7 g fiber, 2 g protein. **Diabetic Exchanges:** 1-1/2 starch, 1 fat.

Dishwasher's Grace

Thank God for dirty dishes, they have a tale to tell.

While other folks go hungry, we're eating very well.

With home and health and happiness, we shouldn't want to fuss, for by this stack of evidence, God's very good to us.

—Kirsten Emmerton
NEW HAZELTON, BRITISH COLUMBIA

upside-down apple pie

"I combined two of my favorite recipes to create this sensational pie. It won the local apple pie contest a few years ago. I usually make two because we always end up wanting more."

Becky Berger
DEERFIELD, ILLINOIS

PREP: 1 HOUR + CHILLING
BAKE: 1 HOUR + COOLING
YIELD: 8 SERVINGS

3 cups all-purpose flour
1 Tbsp. sugar
1 tsp. salt
3/4 cup cold butter, cubed
1/3 cup shortening, cubed
4 to 6 Tbsp. cold water

PECANS:
1/2 cup packed brown sugar
1/4 cup butter, melted
1 cup pecan halves

FILLING:
1 cup sugar
1/3 cup all-purpose flour
2 Tbsp. butter, melted
1/4 tsp. ground cinnamon
8 cups thinly sliced peeled tart apples

In a food processor, combine the flour, sugar and salt; cover and pulse until blended. Add butter and shortening; pulse until mixture resembles coarse crumbs. While processing, gradually add water until dough forms a ball. Divide dough in half so that one portion is slightly larger than the other; wrap each in plastic wrap. Refrigerate both portions for 45 minutes or until easy to handle.

Coat a 9-in. deep-dish pie plate with cooking spray. Line bottom and sides of plate with parchment paper; coat paper with cooking spray and set aside.

In a small bowl, combine brown sugar and butter; stir in pecans. Arrange in the bottom of prepared pie plate with rounded sides of pecans facing down.

On a lightly floured surface, roll out larger portion of dough to fit bottom and sides of pie plate. Transfer to plate; press the crust firmly against pecans and sides of pie plate. Trim edges.

In a large bowl, combine the sugar, flour, butter and cinnamon. Add apples; toss to coat. Fill crust. Roll out remaining pastry to fit top of pie; place over filling. Trim and seal edges. Cut slits in pastry.

Place a foil-lined baking sheet on a rack below the pie to catch any spills. Bake pie at 375° for 60-70 minutes or until golden brown. Carefully loosen the parchment paper around edge of pie; invert hot pie onto a serving plate. Remove paper. Cool for at least 15 minutes before serving.

UPSIDE-DOWN APPLE PIE

TEST KITCHEN TIP

Go all out and make some homemade vanilla ice cream to serve on top of each slice of apple pie. Go to tasteofhome.com to find a recipe.

advertisement

Easier-than-ever holiday pie

With Pillsbury® Pie Crusts, simple yet decadent homemade pie is as easy as **unroll, fill** and **MMMMMMMM.**

French Silk Chocolate Pie

PREP TIME: 50 MINUTES
REFRIGERATION TIME: 2 HOURS
MAKES: 10 SERVINGS

CRUST

1 box **Pillsbury® Refrigerated Pie Crusts,** softened as directed on box

FILLING

3 oz. unsweetened chocolate, cut into pieces
1 cup butter, softened (do not use margarine)
1 cup sugar
½ teaspoon vanilla
4 pasteurized eggs or 1 cup fat-free cholesterol-free egg product

TOPPING

½ cup sweetened whipped cream
Chocolate curls, if desired

1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell, using 9-inch glass pie plate. Bake 9-11 minutes or until light golden brown. Cool completely, about 30 minutes.

2. In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

3. Add eggs one at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls.

For more delicious pie recipes, tips and coupons, visit **Pillsbury.com/pie**

gorgonzola-pear mesclun salad

This elegant salad makes an attractive addition to your holiday table. The flavors blend so well together, but you can swap apples for pears and pecans for the walnuts.

Joylyn Trickel
HELENDALE, CALIFORNIA

PREP/TOTAL TIME: 10 MIN.
YIELD: 10 SERVINGS

2 large pears, sliced
1 Tbsp. lemon juice
6 cups spring mix salad greens
1 cup (4 oz.) crumbled Gorgonzola cheese
1 cup chopped walnuts, toasted
1/2 cup raspberry vinaigrette

In a salad bowl, toss pears with lemon juice. Add the salad greens, cheese, walnuts and vinaigrette; toss to coat. Serve immediately.

TEST KITCHEN TIP

To toast nuts, spread on a 15-in. by 10-in. by 1-in. baking pan. Bake at 350° for 5-10 minutes or until lightly browned, stirring occasionally. Or, spread in a dry nonstick skillet and heat over low heat until lightly browned, stirring occasionally.

everything bread

"I love to make bread from scratch, and this lovely braid has become one of our tried-and-true favorites to serve with any meal, casual or formal."

taste of home fieldeditor **Traci Wynne**
DENVER, PENNSYLVANIA

PREP: 45 MIN. + RISING BAKE: 25 MIN.
YIELD: 1 LOAF (25 SLICES)

1 pkg. (1/4 oz.) active dry yeast
3/4 cup warm water (110° to 115°)
1 cup warm 2% milk (110° to 115°)
1/4 cup butter, softened
2 Tbsp. sugar
1 egg yolk
1-1/2 tsp. salt
4 to 4-1/2 cups all-purpose flour
1 egg white
2 tsp. water
1 tsp. coarse sea salt or kosher salt
1 tsp. dried minced onion
1 tsp. each sesame, caraway and poppy seeds

In a large bowl, dissolve yeast in warm water. Add the milk, butter, sugar, egg yolk, salt and 2 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a firm dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide dough into thirds. Shape each into a 20-in. rope. Place ropes on a large greased baking sheet and braid; pinch ends to seal and tuck under. Cover and let rise until doubled, about 45 minutes.

Combine egg white and water; brush over dough. Combine the salt, onion and seeds; sprinkle over bread. Bake at 375° for 22-28 minutes or until golden brown. Remove from pan to a wire rack to cool.

Nutrition Facts: 1 slice equals 102 calories, 2 g fat (1 g saturated fat), 14 mg cholesterol, 237 mg sodium, 17 g carbohydrate, 1 g fiber, 3 g protein. **Diabetic Exchanges:** 1 starch, 1/2 fat.

I WILL COOK UP SOME DELIGHT.

PRETZEL-TAILED TURKEY TREATS™

® / TM, © 2010 Kellogg NA Co.

foolproof gravy

Need extra gravy? This one's creamy and smooth. "My mother said I couldn't ruin the gravy using this recipe. She was right. You cannot fail."

taste of home fieldeditor **Edie DeSpain**
LOGAN, UTAH

PREP/TOTAL TIME: 20 MIN.
YIELD: 2-1/3 CUPS GRAVY

Drippings from 1 roasted turkey
1/2 to 1 cup turkey or chicken broth
1/4 cup plus 1 tablespoon all-purpose flour
1/2 cup fat-free milk
1 teaspoon chicken bouillon granules
1/4 teaspoon poultry seasoning
1/8 teaspoon white pepper

Pour drippings into a 2-cup measuring cup. Skim and discard fat. Add enough broth to the drippings to measure 2 cups; transfer to a small saucepan and bring to a boil.

In a small bowl, combine flour and milk until smooth. Gradually stir into the drippings mixture. Stir in the bouillon granules, poultry seasoning and white pepper. Bring to a boil; cook and stir for 2 minutes or until thickened.

For more Thanksgiving recipes and ideas, plus our top 10 recipes for turkey leftovers, go to **tasteofhome.com/thanksgiving**

MORE ONLINE

THE GRAND PLAN

Follow this handy timeline from our test kitchen, and preparing Thanksgiving dinner will go like clockwork

A FEW WEEKS BEFORE

- Prepare two grocery lists—one for nonperishable items to purchase now, and one for perishables to buy a few days before Thanksgiving.
- Order a fresh turkey or buy and freeze a frozen turkey (14 to 16 lbs.).
- Bake the **Everything Bread** and let cool. Freeze loaf in a large, heavy-duty resealable plastic bag.
- Plan your centerpiece.

4 DAYS BEFORE

- Thaw frozen turkey in a pan in the refrigerator. (Allow at least 24 hours of thawing for every 5 pounds.)

2 TO 3 DAYS BEFORE

- Buy remaining groceries, including the fresh turkey if ordered.
- Toast walnuts for **Gorgonzola-Pear Mesclun Salad** and **Cranberry-Apple Chutney**; store in an airtight container.
- Make the butter for **Green Beans in Yellow Pepper Butter**. Process the sautéed yellow pepper, pine nuts, lemon juice, salt, pepper and remaining butter until blended. Place in an airtight container and refrigerate.

THE DAY BEFORE

- Make the **Cranberry-Apple Chutney**; cover and refrigerate in an airtight container.
- For the **Cranberry Pecan Stuffing**, chop the celery and onion and cook the sausage. Refrigerate in separate containers.
- Cook green beans and yellow pepper for **Green Beans in Yellow Pepper Butter**. Place in an airtight container and refrigerate.
- For **Roasted Harvest Vegetables**, quarter onions and slice zucchini and summer squash; cover and refrigerate in an airtight container.
- Bake the **Upside-Down Apple Pie**. Cool; cover and store at room temperature.

THANKSGIVING DAY

- In the morning, thaw the **Everything Bread**. Peel, cube and seed butternut squash. Place in a bowl; cover with water and chill.
- Prepare and bake the **Champagne-Basted Turkey**.
- Prepare and bake **Roasted Harvest Vegetables**.
- Assemble and bake **Cranberry Pecan Stuffing**.
- Make the **Honey-Thyme Butternut Squash** and reheat green beans for **Green Beans in Yellow Pepper Butter**; toss with prepared butter.
- Stir walnuts into **Cranberry-Apple Chutney**. Reheat if desired or serve cold.
- Cover the turkey and let stand for 20 minutes before slicing. Prepare the gravy if desired.
- Assemble **Gorgonzola-Pear Mesclun Salad**.
- If desired, wrap bread in foil and reheat in at 350° for 15 minutes.
- Reheat **Upside-Down Apple Pie** if desired and serve.

I WILL BRING EVERYONE TOGETHER.

HEART CUT-OUT TREATS™

Gobble, Gobble, Gobble...Up!

Turkey for dessert? You bet, when it's a cupcake topped with turkey-shaped caramels dressed up for the holiday

After Karen Tack and Alan Richardson conjured up their yummy cupcake monsters (page 28), they crafted a Thanksgiving turkey we'd never forget. Make it a family project and surprise holiday guests with a sweet treat that looks almost too good to eat!

turkey dinner cupcakes

PREP: 1-1/2 HOURS
YIELD: 2 DOZEN

2 cans (16 ounces each) vanilla frosting
Green and yellow food coloring
2 cups cornflakes
2-inch slice pound cake
24 honey wheat sticks
144 soft caramels
24 vanilla cupcakes baked in orange foil liners
Orange round candies (Sixlets)
Yellow and purple candy-coated sunflower seeds
Ground cinnamon

1. Tint 3 tablespoons of the vanilla frosting light green with the green and yellow food coloring. Spoon the frosting into a resealable bag; set aside. Spoon 3 tablespoons vanilla frosting into a resealable bag; set aside.

2. Line a cookie sheet with waxed paper. Place the corn flakes in a large bowl. Tint 1/2 cup of the vanilla frosting green with the green food coloring. Heat the green frosting in a microwave-safe bowl until liquid, about 10 to 15 seconds, stirring well. Pour the frosting over the corn flakes and toss until completely coated. Pour the coated corn flakes onto the prepared cookie sheet and spread out into a single layer. Allow the corn flakes to dry, about 30 minutes.

3. Meanwhile, cut the pound cake into 1/8-in. cubes; cover until ready to use.

4. Cut the wheat sticks in half. Soften several caramels in the microwave for no more than 3 seconds. Flatten a caramel slightly and place one end of a wheat stick in the center of the flattened caramel.

Bring the caramel up and over the end of the wheat stick and shape into a drumstick. Trim the overhanging end of the wheat stick to 1/2 in. with a serrated knife. Continue to make 48 drumsticks.

5. Microwave four caramels at a time to soften, about 3 seconds. Press the caramels together and roll them out to a 3-1/2-in. diameter. Cut caramels into a 3-1/2-in. circle with a round cookie cutter or the opening of a glass. Cut out an opening for the stuffing about 1-1/2 in. wide and deep. Repeat with the remaining caramels to make 24 skins. Place the caramel skins between sheets of waxed paper. (The drumsticks and skins can be made up to 4 days in advance and kept in an airtight container.)

6. Place a mound of vanilla frosting on top of a cupcake; top with a caramel turkey skin. Tuck the edge of the caramel in 1/4 in. from the edge of the cupcake. Use a small knife to push the caramel into the frosting; It will make the turkey look plumper and give room for the lettuce corn flakes. Pinch the ends of the caramel opening; some of the frosting will pop out. Press some of the cake cubes into the frosting as the stuffing.

7. Lightly brush one side of each drumstick with a bit of water. Press each drumstick to each side of the stuffing opening. Hold several seconds to secure. Repeat with the remaining drumsticks.

8. Snip a small corner from the bag with the vanilla frosting. Add the green corn flakes around the edge of the cupcake to look like lettuce. Use some vanilla frosting if necessary to help secure. Pipe dots of vanilla frosting on the ends of the wheat sticks to look like the ends of the turkey bones. Add more cake cubes as stuffing if desired.

9. Snip a small corner from the bag with the light green frosting. Pipe a few dots around the turkey and add the candies and seeds as fruit. Cluster the purple seeds as a bunch of grapes and pipe a dot of frosting on top as the stems. Sprinkle the top of the caramel turkey with some cinnamon.

STEP 4

STEP 5

RICE KRISPIES
HEART CUT-OUT TREATS

INGREDIENTS

DIRECTIONS

FOR MORE RECIPES AND NUTRITION INFORMATION, VISIT RICEKRISPIES.COM

Pumped for Pumpkin

You know it makes great pie, but this seasonal squash is so much more

creamy pumpkin polenta

"Sometimes I hollow out a small pumpkin to serve this creamy, golden polenta." The pepitas, or Mexican pumpkin seeds, make a fitting topping.

Debi George
MANSFIELD, TEXAS

PREP/TOTAL TIME: 25 MIN.
YIELD: 6 SERVINGS

5-1/3 cups water
1 tsp. salt
1-1/3 cups yellow cornmeal
1/2 tsp. ground nutmeg
3/4 cup canned pumpkin
1/2 cup cream cheese, cubed
Salted pumpkin seeds or pepitas, optional

In a large heavy saucepan, bring water and salt to a boil.

Reduce heat to a gentle boil; slowly whisk in cornmeal and nutmeg. Cook and stir with a wooden spoon for 15-20 minutes or until polenta is thickened and pulls away cleanly from the sides of the pan. Stir in pumpkin and cream cheese until smooth. Sprinkle each serving with pumpkin seeds if desired.

Nutrition Facts: 3/4 cup equals 191 calories, 7 g fat (4 g saturated fat), 21 mg cholesterol, 453 mg sodium, 27 g carbohydrate, 4 g fiber, 5 g protein.
Diabetic Exchanges: 2 starch, 1 fat.

KIDS' FAVORITE PUMPKIN SEEDS

Toss 2 cups fresh pumpkin seeds with 1/4 cup melted butter, 1/2 tsp. garlic salt, and 1/4 tsp. each cayenne pepper and Worcestershire sauce. Bake at 250° for 45 min. or until lightly browned, stirring occasionally. Makes 2 cups.

Gwyn Reiber
SPOKANE, WASHINGTON

pumpkin cheesecake pie

Good, old-fashioned pumpkin flavor combines with cream cheese and a cookie crust for this mouthwatering holiday dessert. No one will pass up a slice of this creamy pie.

taste of home fieldeditor **Kim Wallace**
DENNISON, OHIO

PREP: 45 MIN. BAKE: 40 MIN. + CHILLING
YIELD: 8 SERVINGS

2 cups finely crushed pecan shortbread cookies
1 Tbsp. all-purpose flour
3 Tbsp. butter, melted

FILLING:
2 pkg. (one 8 oz., one 3 oz.) cream cheese, softened
1 cup sugar
1 can (15 oz.) solid-pack pumpkin
3 Tbsp. all-purpose flour
1 Tbsp. milk
1 tsp. ground cinnamon
1/4 tsp. each ground ginger, nutmeg and cloves
3 eggs, lightly beaten

In a small bowl, combine the cookie crumbs, flour and butter; press into an ungreased 9-in. deep-dish pie plate. Bake at 350° for 9-11 minutes or until lightly browned. Cool on a wire rack.

For filling, in a large bowl, beat cream cheese and sugar until smooth. Beat in the pumpkin, flour, milk and spices. Add eggs; beat on low speed just until combined. Pour into crust.

Bake at 350° for 40-50 minutes or until center is almost set. Cover edges with foil during the last 15 minutes to prevent overbrowning if necessary. Cool on a wire rack for 1 hour. Refrigerate for at least 4 hours before serving.

pretty pumpkin wontons

"After having squash ravioli at a restaurant, I wanted to make my own version. I think this is a sensational recipe that can be served as an appetizer, snack or even dessert."

Joni Hilton
ROCKLIN, CALIFORNIA

PREP: 40 MIN. COOK: 15 MIN.
YIELD: 40 WONTONS (1-1/2 CUPS DIP)

1 can (15 oz.) solid-pack pumpkin
1 cup ricotta cheese
1 tsp. salt
40 wonton wrappers
Oil for deep-fat frying

DIP:
1 cup confectioners' sugar
1/2 cup sour cream
1/2 cup apricot preserves
1 tsp. ground cinnamon

In a small bowl, combine the pumpkin, cheese and salt. Place 1 tablespoonful in the center of a wonton wrapper. (Keep remaining wrappers covered with a damp paper towel until ready to use.) Moisten edges with water; bring corners to center over filling and press edges together to seal. Repeat.

In an electric skillet or deep-fat fryer, heat oil to 375°. Fry wontons in batches for 30-60 seconds on each side or until golden brown. Drain on paper towels.

Meanwhile, in a small bowl, combine dip ingredients. Serve with wontons.

Nutrition Facts: 1 wonton with 2 tsp. dip equals 81 calories, 4 g fat (1 g saturated fat), 5 mg cholesterol, 111 mg sodium, 11 g carbohydrate, 1 g fiber, 2 g protein.

pumpkin-filled crescent rolls

"When my grandmother made these rolls, she didn't use traditional measuring cups. So we measured her handfuls and pinches to come up with this version of her Old World recipe."

Gary Wanosky
NORTH RIDGEVILLE, OHIO

PREP: 40 MIN. + CHILLING BAKE: 15 MIN./BATCH
YIELD: 3 DOZEN

4 tsp. active dry yeast
1/4 cup warm 2% milk (110° to 115°)
4 cups all-purpose flour
1/4 cup sugar
1 tsp. salt
1 cup butter, cubed
1/2 cup shortening
1 cup (8 oz.) sour cream
4 egg yolks
2 tsp. grated lemon peel

FILLING:
3/4 cup canned pumpkin
1/3 cup sugar
1-1/2 tsp. pumpkin pie spice

In a small bowl, dissolve yeast in milk. In a large bowl, combine 3 cups flour, sugar and salt; cut in butter and shortening until crumbly. Add the sour cream, egg yolks, lemon peel and yeast mixture; mix well. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and refrigerate overnight.

Let dough stand at room temperature for 1 hour. Punch dough down; turn onto a lightly floured surface. Divide into thirds. Roll each into a 12-in. circle; cut each circle into 12 wedges.

Combine filling ingredients; spread a rounded teaspoonful of filling over each wedge. Roll up wedges from the wide ends and place point side down 2 in. apart on greased baking sheets. Curve ends to form crescents. Cover and let rise in a warm place for 30 minutes.

Bake at 350° for 13-18 minutes or until golden brown. Remove from pans to wire racks.

Gary says, "Try other fillings. Cranberry, lemon and peanut butter all work well."

pumpkin pancakes with cinnamon brown butter

Good morning, indeed! Everyone will wake up early for these moist and tender pancakes. Topped with maple-cinnamon butter, this breakfast is out of this world!

Courtney Shay
GAITHERSBURG, MARYLAND

PREP: 20 MIN. COOK: 10 MIN./BATCH
YIELD: 14 PANCAKES (1 CUP BUTTER)

1/2 cup butter, cubed
1/4 cup maple syrup
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/2 cup chopped pecans, toasted
1-1/2 cups all-purpose flour
2 Tbsp. packed brown sugar
2 tsp. baking powder
1 tsp. salt
2 eggs
1-1/3 cups 2% milk
3/4 cup canned pumpkin
1/2 cup ricotta cheese

In a small heavy saucepan, cook butter over medium heat for 8-10 minutes or until golden brown, stirring occasionally. Add the maple syrup, cinnamon and nutmeg. Remove from the heat; stir in pecans.

In a small bowl, combine the flour, brown sugar, baking powder and salt. In another bowl, whisk the eggs, milk, pumpkin and cheese. Stir into dry ingredients just until moistened.

Drop batter by 1/4 cupfuls onto a greased hot griddle; turn when bubbles form on top. Cook until the second side is golden brown. Serve with brown butter.

For more delectable pumpkin recipes, visit **tasteofhome.com/top10pumpkindesserts**

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It's the Great Pumpkin!

TOH blogger Sarah James goes in search of the Charles Schulz legend

By SARAH JAMES

It always broke my heart to see Linus in the pumpkin patch, awaiting the arrival of the Great Pumpkin. Like Charlie Brown's little pal, I've always wondered where the great one could be hiding. So I decided to conduct my own search in my hometown of St. Louis.

Perhaps I'd find the elusive pumpkin at Gooey Louie Butter Cake, where store owner Debbie Stieferman offers a pumpkin version every fall. A St. Louis tradition, gooey butter cake is a two-part confection: one part cake and one part goo, made of cream cheese and confectioners' sugar.

"For the pumpkin cake, you don't want too much spice or too much pumpkin in the goo, or it will take away from the original butter cake flavor," says Debbie.

With hints of nutmeg and cinnamon, and sprinkled with a secret blend of powdered sugar and spice, this great pumpkin cake practically melts in my mouth.

My next stop is the Cose Dolci bakery, owned by Beth Thompson. As I open the kitchen door, I'm welcomed by the heavenly aroma of butter and sugar.

"Our pumpkin bars are crazy," says Beth, as she hands me a huge square, smothered in velvety cream cheese frosting. Each bite is an explosion of pumpkin and cinnamon.

I help myself to another bar as I head up the street to a familiar destination: Whistle Stop, a frozen custard stand owned by my mom, Mariann James.

"People can't wait for October 1st to come," says Mariann, about opening day for her popular pumpkin pie concretes. A concrete is a thick concoction made of frozen custard and a variety of mix-in ingredients. Instead of making pumpkin custard, Mariann decided on concretes using vanilla custard and pumpkin pie.

Manager Christina Stull (above left with me) drops large scoops of vanilla custard into a cup and adds a generous slice of pie. She slowly blends the two in a mixer and tops with whipped cream. I reach for a spoon and dive in. The cool, creamy custard with chunks of pie crust is the perfect twist on pie à la mode.

I could stay and visit with Mom, but my mission isn't over. I have one last stop. The O'Fallon Brewery is known for its specialty beers, including pumpkin.

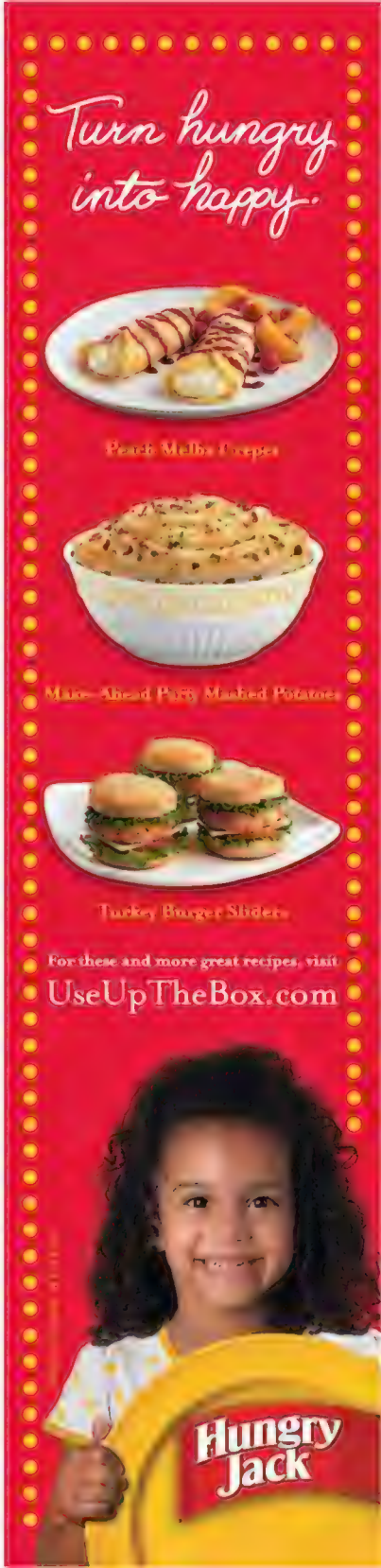
"I think we're somewhat unique with our pumpkin brew," owner Fran Caradonna says. "We add fresh pumpkin to the mash. Then, before we package the beer, we steep it with pumpkin spices."

I'm surprised how intensely this dark orange beer smells and tastes of pumpkin pie. Smooth and creamy, it's autumn in a bottle.

My journey at an end, I mull over all the wonderful tastes I've experienced and realize I *have* found the Great Pumpkin—in each and every pumpkin treat I've tried. Like Linus, I believe in the Great Pumpkin...I was just a little luckier in finding it.

For more about Sarah's journey, visit tasteofhome.com/greatpumpkin

MORE ONLINE



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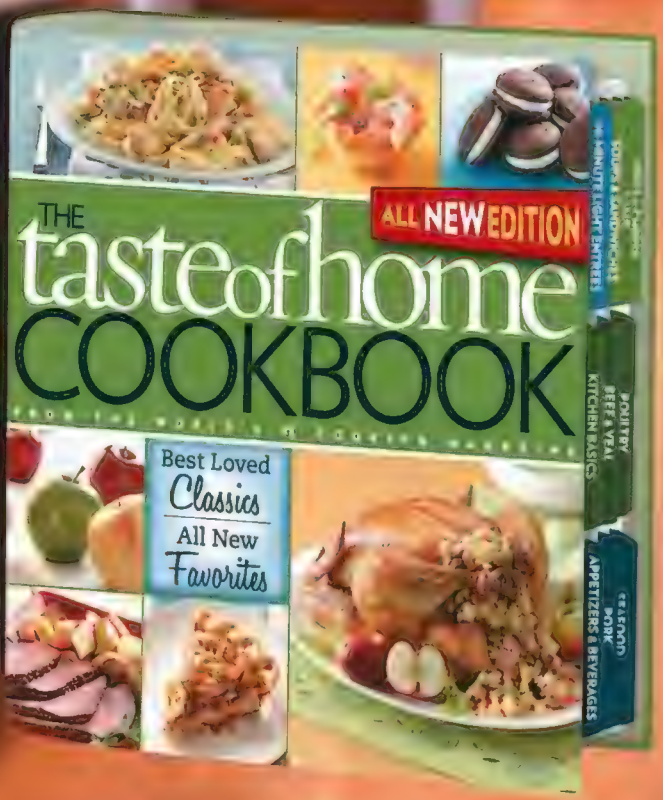

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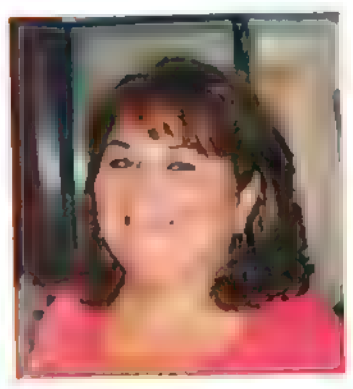
GOLD MEDAL THANKSGIVING

This California family's unique holiday tradition gets everyone working for their turkey

By KATHLEEN STURM Corona, California



Thanksgiving scores big with our family every year, and it's not only because of the food. You see, my father organizes what we've come to call the Thanksgiving Olympics—and all 25 family members and friends who gather at my parents' house that day participate.

Before the meal, Dad reviews the rules and his scoring system. We even have an official scorekeeper, usually my sister. Of course, Dad's the judge, and the judge's ruling is always final.

He also plans the games, such as shooting a basketball or pitching pennies in our yard. We assemble in the family room for a word scramble, which can be especially hilarious when Dad spells a word wrong.

Everyone's favorite Thanksgiving Olympics memory is when my mom, who never played a game of basketball in her life, sank all three of her shots. We all cheered like crazy.

And let's not forget about the prizes. We cover the table with goodies such as a tin of popcorn, a box of chocolates, stationery and toy doodads for the kids. To the victors go the spoils!

I am so thankful for my family, but especially for my mom and dad, and for everything they do to make the holiday so special for us. It's truly a day of fellowship and thanksgiving.

Send your kitchen-related story to **editors@tasteofhome.com**

Silvana & Isaiah Nardone
BROOKLYN, NEW YORK

MOM TO THE RESCUE

When this teen learned he was gluten- and dairy-sensitive, his mom wrote the book that set him free

By ISAIAH NARDONE

Everyone knows that my mom, Silvana Nardone, knows her way around the kitchen, but no one more than me. I've watched her ever since I could stand on my SpongeBob step stool and peek over the kitchen countertop to see what she was cooking. I was her helper—cracking eggs, mixing batters, mashing bananas. The first thing we cooked together was fluffy banana pancakes. I think it's safe to say I'm still the best flipper in the house. But that was just the beginning. Next, I was her meatball shaper and cookie scooper, and I loved every second.

When my Mom opened a bakery, I was her official taste tester. She would pick me up from school and bring me back to the bakery, where I'd sit at the table and do my homework while she baked and packed all of the treats. I especially loved the holidays, when there were cookies everywhere I turned my head. I was in heaven.

Then, a couple of years ago, when I was 11, I was told that I was sensitive to gluten and dairy. I wasn't sure if I'd ever eat any of my favorite foods again.

Luckily for me, my mom stopped at nothing until she figured out how to make my favorites not only look good but taste good—just like before. She spent months developing new recipes for our book, *Cooking for Isaiah: Gluten-Free & Dairy-Free Recipes for Easy, Delicious Meals*, and now I'm pretty much eating everything I want.

Silvana Nardone takes you inside her family's kitchen in this hardcover collection of delicious gluten- and dairy-free recipes. Silvana is the former editor in chief of *Every Day with Rachael Ray*. To order, go to **ShopTasteofHome.com/isaiah**

chocolate chip-banana belgian waffles

Silvana Nardone • BROOKLYN, NEW YORK

"On weekends, our family used to make regular stops at the local pancake restaurant. These wonderful homemade waffles now satisfy our cravings."

grilled peach bbq chicken wings

Silvana Nardone • BROOKLYN, NEW YORK

"These chicken wings are cooked low and slow for crispy skin and moist, tender chicken every time. You can swap 1 cup of fresh pineapple for the peaches, if you like."

spaghetti and meatballs with garlic crumbs

Silvana Nardone • BROOKLYN, NEW YORK

Garlic crumbs add a nice crunch to this hearty, Italian-style favorite. No one would guess that it's gluten-free.

penny's apple-brown sugar coffee cake

Silvana Nardone • BROOKLYN, NEW YORK

"Not all apple cakes are the same. This one is the perfect mix of sweet apple and spiced chocolate crumb."

GRILLED PEACH BBQ CHICKEN WINGS

PREP: 20 MIN. + MARINATING COOK: 30 MIN.
YIELD: 4 SERVINGS

- 2 cups store-bought barbecue sauce
- 2 cloves garlic, finely chopped, divided
- 2 peaches, peeled, pitted and chopped
- Salt and pepper
- 24 chicken wings, separated at the joint and tips discarded
- 1 cup peach jam
- 1/4 cup apple cider vinegar
- 2 Tbsp. hot sauce, such as Frank's RedHot, or to taste
- Scallions, green parts only, thinly sliced, for topping

In a food processor, combine the barbecue sauce and half of the garlic. Add the peaches and process until finely chopped; season with about 1-1/2 tsp. salt and about 1/4 tsp. pepper. Reserve 1/2 cup for basting. In a resealable plastic bag, toss together the chicken wings and remaining peach barbecue sauce; refrigerate for about 30 minutes.

Meanwhile, combine the peach jam, vinegar, remaining garlic, hot sauce and 1/2 tsp. salt in a small saucepan. Cook over medium heat until slightly thickened, about 5 minutes; let cool.

Preheat a grill or grill pan to low. Grill the chicken wings with the grill cover down, turning and basting occasionally with the reserved barbecue sauce, until cooked through, about 30 minutes. Top with the scallions and serve with the peach jam dipping sauce.

Editor's Note: Read all ingredient labels for possible gluten and dairy content prior to use. Ingredient formulas can change, and production facilities vary among brands. If you're concerned that your brand may contain gluten, contact the company

CHOCOLATE CHIP-BANANA BELGIAN WAFFLES

PREP: 20 MIN. COOK: 25 MIN.
YIELD: 6 SERVINGS

- 2 cups store-bought gluten-free pancake mix, such as Cherrybrook Kitchen
- 1/2 tsp. salt
- 1/2 tsp. ground cinnamon
- 1 large egg, at room temperature
- 2 Tbsp. vegetable oil
- 1-1/2 cups rice milk
- 3 bananas, 1 mashed and 2 diagonally sliced 1/4 in. thick
- 1 Tbsp. pure vanilla extract
- 1/2 cup mini chocolate chips
- Toppings: chopped walnuts and hot fudge ice cream topping

Preheat a Belgian waffle iron to medium-high. In a large bowl, whisk together the pancake mix, salt, cinnamon, egg, oil, milk, mashed banana and vanilla. Add the chocolate chips; stir until just combined.

Grease the waffle iron with nonstick cooking spray. Pour a heaping 1/3 cup batter into each waffle iron quarter, spreading the batter out to the edges. Close and cook until the waffle is crisp and the waffle iron stops steaming, about 4 minutes. Repeat with the remaining batter. To serve, top the waffles with banana slices, walnuts and hot fudge.

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PENNY'S APPLE-BROWN SUGAR COFFEE CAKE

PREP: 25 MIN. BAKE: 30 MIN. + COOLING
YIELD: 8 SERVINGS

- 1 cup plus 2 tsp. gluten-free all-purpose flour, divided
- 2 tsp. baking powder
- 1/4 tsp. salt
- 3/4 cup packed light brown sugar, divided
- 1/4 cup mini chocolate chips (1-1/2 oz.)
- 1/2 cup chopped walnuts
- 1 tsp. cinnamon
- 2 large eggs, at room temperature
- 1/2 cup granulated sugar
- 1/2 cup vegetable oil
- 2 tsp. pure vanilla extract
- 2 large apples—cored, peeled and cut into 1/2-in. pieces

Preheat the oven to 375°. Lightly grease a 9-in. round baking or springform pan. In a large bowl, whisk together 1 cup flour, baking powder and salt. In a small bowl, stir together the remaining 2 tsp. flour, 1/2 cup brown sugar, chocolate chips, walnuts and cinnamon.

In another small bowl, whisk together the eggs, granulated sugar and remaining 1/4 cup brown sugar until smooth. Whisk in the oil and vanilla. Stir into the flour mixture until just combined. Pour half the batter into prepared pan, top with half the apples and half the crumb mixture; repeat with the remaining batter, apples and crumb mixture. Bake until a toothpick inserted in the center comes out clean, 30-35 minutes.

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SPAGHETTI AND MEATBALLS WITH GARLIC CRUMBS

PREP: 15 MIN. COOK: 40 MIN.
YIELD: 4 SERVINGS

- 1 lb. ground beef chuck
- 1 small onion, grated
- 5 cloves garlic—1 chopped, 2 smashed and 2 grated
- 1 cup rice cereal crumbs, divided
- 1/2 cup rice milk
- 1 large egg
- 6 Tbsp. chopped flat-leaf parsley, divided
- Salt
- 2 Tbsp. extra-virgin olive oil, divided
- 2 (28-oz.) cans crushed tomatoes
- 1 (12-oz.) pkg. corn or rice spaghetti
- 1/2 tsp. crushed red pepper flakes, or to taste

In a bowl, combine beef, onion, chopped garlic, 1/2 cup cereal crumbs, milk, egg, 2 Tbsp. parsley and 1 tsp. salt; shape into eight 2-in. balls.

In a large saucepan, heat 1 Tbsp. olive oil over medium heat. Add the smashed garlic and cook until golden, about 2 minutes. Add the tomatoes and bring to a simmer, stirring occasionally. Submerge the meatballs in the sauce; bring to a simmer and cook, covered and stirring occasionally, for 20 minutes. Season with about 1 tsp. salt.

In a large pot of boiling salted water, cook the spaghetti until al dente, about 15 minutes; drain and toss with the sauce.

To make the garlic crumbs, heat the remaining 1 Tbsp. olive oil in a small skillet over medium heat. Add the grated garlic, remaining 1/2 cup cereal crumbs, red pepper flakes and 1/4 tsp. salt. Cook until toasted, 1 to 2 minutes. Let cool, then stir in the remaining 1/4 cup parsley. To serve, divide the spaghetti among shallow bowls and top with meatballs and garlic crumbs.

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INGREDIENTS:

- 1 Tbsp. **Mrs. Dash® Original Blend**
- 2 Tbsp. canola oil
- 2 medium carrots, thinly sliced
- 2 cups broccoli florets
- 2 cups fresh, sliced mushrooms
- 6 oz. snow peas
- 1 small tomato, cut into wedges
- 1 Tbsp. red wine vinegar

DIRECTIONS:

1. Heat oil and **Mrs. Dash® Original Blend** over high heat.
2. Add carrots and broccoli, cook for 2 minutes, stirring constantly. Add mushrooms and snow peas and cook for 2 more minutes.
3. Add tomato wedges and red wine vinegar, stir for another minute or until vegetables are tender.

RECIPE SUMMARY:
Serves: 6 **Serving Size:** 1 cup
Prep Time: 5 min. **Cook Time:** 10 min.

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taste of home fieldeditor **Denise Albers**
FREEBURG ILLINOIS

TRY AND TRY AGAIN

This accomplished Illinois cook learned by trial and error. She still loves trying new things on a weekly basis

You could say a paper route got me interested in cooking. There were a lot of older ladies on my route, and when I'd go to collect payments on Saturday mornings, the most wonderful aromas would come from their kitchens. I didn't care about a tip; I wanted a caramel roll!

Because I had jobs all through school and worked my way through college, I didn't get to spend a lot of time in the kitchen with my mom. So I didn't know much about cooking when I got married. In order to become the cook I wanted to be, I decided to try two new recipes every week. More than 25 years later, I am still doing that.

I've also attended all sorts of cooking classes, from bread baking to gourmet dinners. I believe anyone can cook; the trick is to be able to look at a recipe and know if it will be a keeper.

Among my keepers are favorites such as rhubarb custard pie and cinnamon coffee cake from my mom and grandmothers, who were all good cooks. I also enjoy making salsa, jelly and homemade candies.

ON-THE-JOB TESTING

Cooking allows me to be creative and productive, while sharing what I make with friends, family and my staff. I own and operate a hospital supply company that my father started 26 years ago. I like to bring in lunches and desserts for my employees, who are often my taste testers.

When I'm not trying new recipes in the kitchen, I'm checking out new eateries in our area. We live in Freeburg, Illinois (population 4,200), a small town 25 miles from St. Louis, so we take advantage of all the wonderful restaurants and foods the city has to offer.

My husband, Jim, and I recently celebrated our 25th anniversary with a trip to Italy and enjoyed some of the best food we've ever eaten. So you can bet that I'll be trying out new recipes with an Italian flavor at home!

Denise and Jim, an IT systems administrator, have two children, Catherine, 19, and Mitchell, 15.

cream of walnut soup

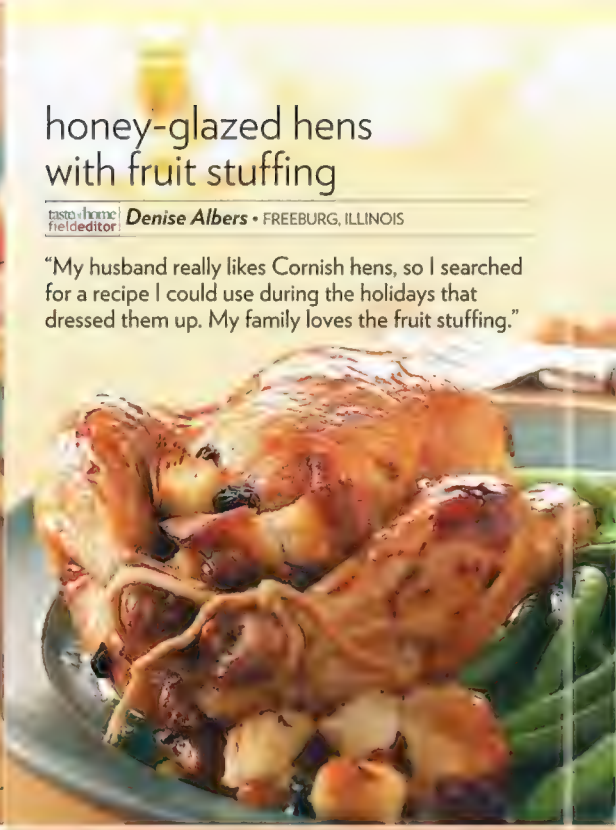
taste of home fieldeditor **Denise Albers** • FREEBURG, ILLINOIS

"Smooth and creamy, this mildly flavored soup makes a wonderful start to a meal. With its unique taste, it is not your run-of-the-mill soup."

honey-glazed hens with fruit stuffing

taste of home fieldeditor **Denise Albers** • FREEBURG, ILLINOIS

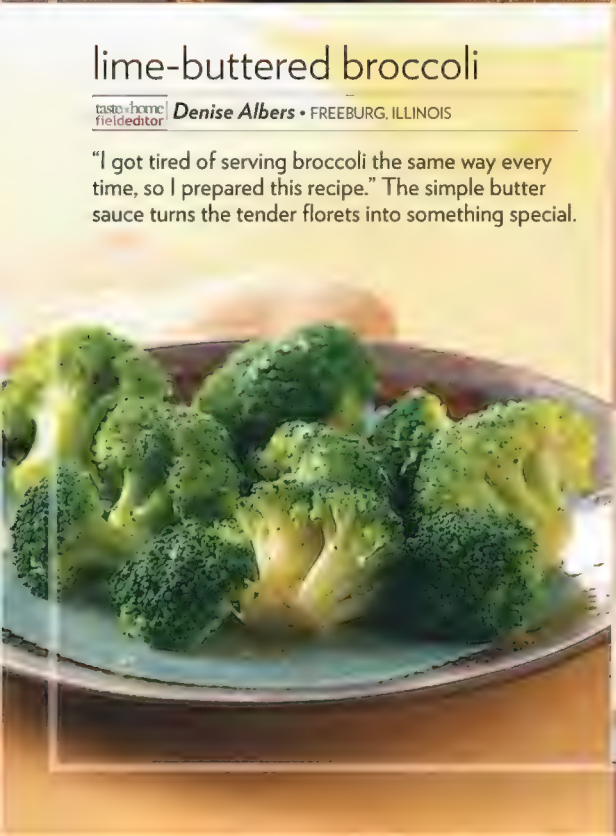
"My husband really likes Cornish hens, so I searched for a recipe I could use during the holidays that dressed them up. My family loves the fruit stuffing."



lime-buttered broccoli

taste of home fieldeditor **Denise Albers** • FREEBURG, ILLINOIS

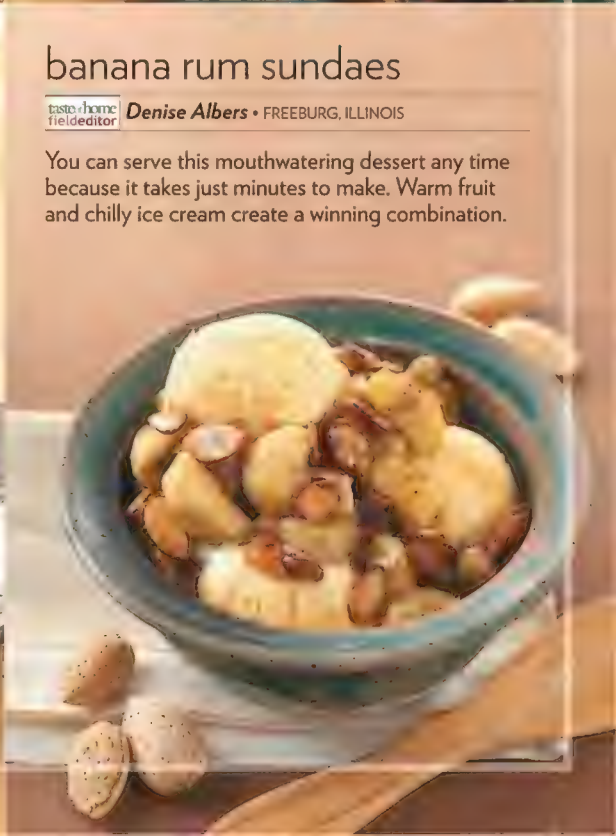
"I got tired of serving broccoli the same way every time, so I prepared this recipe." The simple butter sauce turns the tender florets into something special.



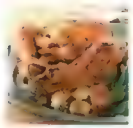
banana rum sundaes

taste of home fieldeditor **Denise Albers** • FREEBURG, ILLINOIS

You can serve this mouthwatering dessert any time because it takes just minutes to make. Warm fruit and chilly ice cream create a winning combination.



HONEY-GLAZED HENS WITH FRUIT STUFFING



PREP: 30 MIN. BAKE: 1 HOUR + STANDING
YIELD: 4 SERVINGS

- 1/2 cup butter, cubed
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 4 cups cubed day-old bread
- 1/2 cup dried fruit bits
- 1/2 cup water
- 1/8 tsp. ground allspice

CORNISH HENS:

- 4 Cornish game hens (20 to 24 oz. each)
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 2 Tbsp. butter, melted
- 1 Tbsp. honey

In a large skillet over medium heat, melt butter. Add onion and celery; cook and stir until tender. Stir in the bread, fruit bits, water and allspice; cover and cook for 2-3 minutes or until heated through.

Loosely stuff hens with stuffing. Tuck wings under hens; tie drumsticks together. Sprinkle with salt and pepper. Place breast side up on a rack in a shallow roasting pan. Combine butter and honey; brush over hens.

Bake, uncovered, at 350° for 1 to 1-1/2 hours or until a meat thermometer reads 180° for hens and 165° for stuffing, basting occasionally with pan drippings. Cover loosely with foil if hens brown too quickly. Cover and let stand for 10 minutes before serving.

CREAM OF WALNUT SOUP

PREP: 15 MIN. COOK: 40 MIN.
YIELD: 3 CUPS

- 3 cups chicken broth
- 1 cup chopped walnuts
- 2 Tbsp. chopped onion
- 2 Tbsp. chopped celery
- 1/8 tsp. ground nutmeg
- 2 Tbsp. butter
- 2 Tbsp. all-purpose flour
- 1/2 cup 2% milk
- 1 cup half-and-half cream
- Minced fresh parsley

In a small saucepan, combine the first five ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes. Cool slightly. Transfer to a blender; cover and process until pureed. Strain.

In a large saucepan, melt butter over medium heat. Stir in flour until blended. Gradually whisk in milk. Bring to a boil; cook and stir for 1 minute or until thickened. Gradually stir in pureed mixture. Add cream; heat through (do not boil). Garnish with parsley.

BANANA RUM SUNDAES

PREP/TOTAL TIME: 20 MIN.
YIELD: 6 SERVINGS

- 3 Tbsp. butter
- 3/4 cup packed brown sugar
- Dash ground nutmeg
- 4 medium firm bananas, halved and sliced
- 1/4 cup golden raisins
- 1/4 cup rum
- 2 Tbsp. sliced almonds, toasted
- 1 qt. vanilla ice cream

In a large nonstick skillet, melt butter over medium-low heat. Stir in brown sugar and nutmeg until blended.

Remove from the heat; add the bananas, raisins, rum and almonds. Cook over medium heat, stirring gently, for 3-4 minutes or until bananas are glazed and slightly softened. Serve with ice cream.

LIME-BUTTERED BROCCOLI

PREP/TOTAL TIME: 20 MIN.
YIELD: 8 SERVINGS

- 8 cups fresh broccoli florets
- 3 Tbsp. butter, melted
- 1 Tbsp. lime juice
- 1/4 tsp. salt
- 1/4 tsp. pepper

Place broccoli in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 3-4 minutes or until crisp-tender.

Meanwhile, in a small bowl, combine the remaining ingredients.

Drizzle butter mixture over broccoli; toss to coat.

Nutrition Facts: 3/4 cup equals 58 calories, 5 g fat (3 g saturated fat), 11 mg cholesterol, 123 mg sodium, 4 g carbohydrate, 2 g fiber, 2 g protein. **Diabetic Exchanges:** 1 vegetable, 1/2 fat.

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HUMBLE PIE

Making pies to fund various missions is this baker's delicious way of giving back

Twice a year, the kitchen at Richardson Park United Methodist Church in Wilmington, Delaware, is filled with the enticing aromas of simmering soup and baking pies. And when there are pies in the oven, it's probably Betty Swain who put them there.

Since 1998, Betty and a group of 15 to 20 volunteers have gathered each spring and fall to make food for their fund-raising soup and pie sales. The sale offers whole pies and quarts of soup, which are popular for holidays and stocking freezers. At the last sale, they made 130 pies and raised more than $3,000.

The funds go to several missions in the Wilmington area. Some provide food, shelter and clothing for the needy. Others provide after-school care, tax preparation, and classes in English and nutrition.

"I can't begin to describe the satisfaction it gives me, knowing I have provided quality products that bring joy to many and raise money to help others who are struggling to provide the basic necessities of life," says Betty. "Word of our soup and pie sales has spread far beyond our church."

Betty makes all the pastry dough, paying for the ingredients out of her own pocket. She uses the same ball-bearing rolling pin she received as a newlywed 54 years ago to roll out her homemade pie crust.

That's not all she does. Betty and her husband, Marvin, freeze veggies from their huge garden to make soup for the sale as well.

"I love the fellowship on pie-baking days when parishioners of all ages, up to 92 years old, get together in the church kitchen to peel bushels of apples, mix fillings and man the ovens," Betty says. "I'm so glad to support these missions of people helping people."

Share your story of cooking for a cause or organization. E-mail **editors@tasteofhome.com**. If your story is selected, we will award your charity $250.

can't miss coconut custard pie

This soft custard pie has a mild coconut flavor. Who wouldn't love a hearty slice topped with a dollop of whipped cream?

Betty Swain
BEAR, DELAWARE

PREP: 20 MIN. BAKE: 45 MIN. + COOLING
YIELD: 8 SERVINGS

Pastry for single-crust pie (9 in.)
1 cup flaked coconut, chopped
3 eggs, beaten
2-2/3 cups 2% milk
2/3 cup sugar
3 Tbsp. all-purpose flour
1 tsp. vanilla extract
1/2 tsp. salt
1/4 tsp. ground nutmeg

Line a 9-in. deep-dish pie plate with pastry; trim and flute edges. Line unpricked pastry with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Sprinkle coconut over crust; set aside.

In a large bowl, combine the eggs, milk, sugar, flour, vanilla and salt. Pour over coconut; sprinkle with nutmeg.

Bake, uncovered, at 350° for 45-50 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.

Join the community and read more about inspiring cooks like Betty at **cookswhocare.com**

MORE ONLINE

Celebrations Come In Many Forms. Like Homemade Pizza.

Tell your friends and family you care with Lucky Leaf. For more delicious ways to express your affection, go to **LuckyLeaf.com**.

Sweet 'n Savory Chicken Sausage & Apple Pizza

Prep: 15 min | Cook: 25 min | Makes: 8 slices

- 4 teaspoons olive oil, divided
- 2 links (or 6 oz.) chicken-apple sausage (cut into ¼ inch slices)
- 1 medium sweet onion, sliced ¼ inch-thick (about 2 cups)
- 1 13.8 oz. tube refrigerated pizza dough
- 1 21 oz. can LUCKY LEAF® Premium Apple Pie Filling
- 1½ cups shredded provolone or gouda cheese
- ¾ cup lightly packed baby arugula

Preheat oven to 425°F. Heat 1 tsp. of oil over medium-high heat in skillet. Cook sausages 3 minutes or until browned, stirring occasionally. Set aside and drain.

Reduce heat to medium. Add 3 tsp. of oil to skillet; add onion. Cook for 8-10 minutes or until tender and slightly caramelized.

Meanwhile, roll dough into a 14" round pizza pan. Bake dough for 8 minutes.

Spread LUCKY LEAF Premium Apple Pie Filling evenly onto hot crust. Top with onion and sausages. Sprinkle with cheese. Bake 10-15 minutes or until cheese is melted and crust is golden. Top with arugula and serve.

Bake Your Heart Out.

Nothing says I love you like a pie in the face. Send a sweet surprise and share the fun at LUCKYLEAF.COM

taste of home

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Taste of Home's enthusiastic team of volunteer editors from across the U.S. and Canada share recipes, tips and more with our staff and online community. Take a look...maybe one of them lives in your neighborhood!

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OCTOBER/NOVEMBER 2010

taste of home

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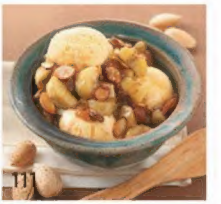

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NOTED COSTS ARE PRICE PER SERVING. IF NO COST LISTED, PRICE WILL VARY.

***RECIPE INCLUDES NUTRITIONAL FACTS**

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try new toothpaste, make kids' lunches, clip coupons from newspaper, invest in home haircutting kit for kids, try to make 6 a.m. spinning class, drop kids off at school, wait until nobody's watching and sneak a candy bar, take Molly to ballet lesson, grab a latte, stop avoiding the gym, interview job applicants, put air in exercise ball, make costume for the school play, take recycling to curb, get a full serving of vegetables, do laundry, keep a food journal, clean house before the in-laws visit, clean gutters, make it to yoga class on Tuesday, carpool to soccer practice Saturday, pull weeds in the yard, make time to play catch with Jake, pick up some flowers, window-shop, finish the presentation, practice deep breathing exercise before opening 401(k) statement, drink eight glasses of water, do glute squeezes at my desk, change furnace filter, explain to Molly what "you are what you eat" means, have some family time, stay awake worrying about how to pay for college, meet with financial advisor after Tom goes golfing, find Molly's retainer, practice public speaking, return that ugly shirt, ride my bike to local shops, clean off desk, drive past the drive-thru, buy dog food, buy insulation kits for doors, schedule sales meeting, replace the paper towel roll, finalize sales projections, revise to-do list, read bedtime stories, remember nothing is as bad as it could be, ship package, organize pantry, think fast when making awkward small talk with the neighbor, switch my purse, get bids for the roof, sign Molly's field trip permission slip, charge cell phone, run more than one block without stopping, take the stairs for once, feed the fish, work as hard as I can, take out home equity loan to pay for gas at pump, drive slower and avoid quick starts, check air pressure in tires to improve fuel economy, park farther away from the door, check the weather, shred mail, meet with book club, get the carpet cleaned, set alarm for 5:30, pay bills online, give my kids a hug, think about exercising more, sign insurance form, use cash instead of credit cards, RSVP for party, sharpen the knives, take penny jar to the bank, pay water bill, rake the leaves, check the mailbox, wonder who does laundry when I'm out of town, find the hamster before the cat does, iron my favorite long black skirt, remind Tom that we're watching what we spend, don't go to the grocery store hungry, plan block party, cancel newspaper, change phone plan to less minutes, help Tom find car keys, miss 6 a.m. spinning class and shoot for 5 p.m. one, find the good plates, eat out less, wash windows, set the digital recorder, attend many meetings, put toilet paper roll on the right way, go over the weekly budget with Tom, switch out light bulbs to energy-saving bulbs, trade candy bar for an apple, enjoy the kids, take back library books, e-mail cookie recipe, check car seat, think about why you spend more than you make, play a board game with the kids after dinner, show Jake how to set the table, water the ficus tree, teach Molly the food pyramid, pop in workout video, motivate myself to do it, play catch-up, sweep kitchen floor, tell kids to use coasters, say no to sugar, iron my no-iron khakis, make brown bag lunches, change a diaper, change another diaper, get toddler dressed, do sit-ups during commercials, read nutrition labels, mop the floors,

chat for a bit at the water cooler, groom the dog, play with the kids, empty the dishwasher, find the cat, look for pair of socks, laugh at a joke, find a really good healthy recipe, figure out what organic means, wash the car, pay more bills online, finish Sunday's crossword puzzle, step on the scale, take vitamins, look for my weights, recaulk bathtub, call my banker, feed a stray cat, cut soda out of diet, go on a long walk, **We can help.®** water the plants, hope that the baby goes to bed easily, return movies, coil the garden hose, get up before the alarm goes off, shop online for elliptical machine, go to farmers market on my way home, dig for change in seats of car, downgrade to basic cable, avoid late fees on bill, eat some cake, **www.minuterice.com** plan weekly meals, trade in SUV for a hybrid compact, dye hair, multitask, enjoy some good family time, ©2010 Riviana Foods Inc.

Who Would You Bake Some Love for?
My daughter's favorite thing to do is bake Toll House® chocolate chip cookies. She claims she knows the exact amount of chocolate chips needed for the perfect batch: the whole bag minus 10 morsels. Then she says she'll gladly "take care" of those extras.
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